



ROCKET LEAF AND BASIL QUARK SPREAD



QimiQ BENEFITS

- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer
- Longer presentation times possible under proper refrigeration
- Quick and simple preparation
- No separation of added liquids



15



easy

INGREDIENTS FOR 12 PORTIONS

250 g QimiQ Classic, room temperature

500 g Low fat quark [cream cheese]

100 g Arugula [Rocket leaf], blanched

50 g Basil

60 ml Olive oil

20 ml Water

40 ml White wine vinegar

Salt

Pepper

Sugar

METHOD

1. Whisk the unchilled QimiQ Classic smooth. Add the quark and mix well.
2. Blend the blanched rocket leaf salad, basil, olive oil, water, vinegar and seasoning to a pesto.
3. Add the pesto to the QimiQ mixture and mix well. Chill before serving.