



CREAM CHEESE AND RATATOUILLE CREAM



QimiQ BENEFITS

- Quick and simple preparation
- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer
- Enhances the natural taste of added ingredients
- Longer shelf life without loss of quality



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easy

INGREDIENTS FOR 800 G

12 g	Thyme, finely chopped
25 ml	Olive oil
75 g	Onion(s), finely chopped
50 g	Red bell pepper(s), finely chopped
50 g	Yellow bell pepper(s), finely chopped
50 g	Green bell pepper(s), finely chopped
50 g	Zucchini, finely chopped
50 g	Eggplant, finely chopped
50 g	Tomato(es), skinned
5 g	Garlic, finely chopped
125 g	QimiQ Classic, room temperature
250 g	Gervais, unflavoured
	Salt and pepper

METHOD

1. Sauté the thyme in olive oil. Add the onion, bell pepper, zucchini, eggplant, tomato and garlic and fry until tender. Allow to cool.
2. Whisk QimiQ Classic smooth. Add the Gervais, mix well and fold in the cold vegetables.
3. Season to taste with salt and pepper.