



FILLING FOR SAVOURY SCONES

QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Firmer and more stable fillings



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easy

INGREDIENTS FOR 413 G

240 g Cream cheese

120 g QimiQ Classic

3.5 g Starch Novation 4600

5 g Egg white powder

2.4 g Salt

0.2 g Cayenne pepper, ground

5 g Parsley, finely chopped

METHOD

1. Whisk the cream cheese and QimiQ Classic smooth.
2. Add the remaining ingredients and mix with an immersion blender.