



# SMOKED HAM AND EGG SPREAD



## QimiQ BENEFITS

- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer
- Quick and simple preparation
- Reduces discoloration
- Longer presentation times possible under proper refrigeration



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easy

## INGREDIENTS FOR 10 PORTIONS

<b>125 g</b>	QimiQ Classic, room temperature
<b>250 g</b>	Low fat quark [cream cheese]
<b>80 g</b>	Ham, diced
<b>300 g</b>	Egg(s), cooked
<b>100 g</b>	Red bell pepper(s), diced
	Salt
	Pepper

## METHOD

1. Whisk QimiQ smooth.
2. Add the remaining ingredients, mix well and season to taste.