



# 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



15



easy

## INGREDIENTS FOR 10 PORTIONS

**125 g** QimiQ Classic, room temperature

**250 g** Low fat quark [cream cheese]

**80 g** Ham, diced

**300 g** Egg(s), cooked

**100 g** Red bell pepper(s), diced

Salt

Pepper

## METHOD

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