



TOMATO AND OLIVE SPREAD



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer
- Quick and simple preparation
- Reduces discoloration



15



easy

INGREDIENTS FOR 10 PORTIONS

125 g QimiQ Classic, room temperature

250 g Quark 20 % fat

70 g Dried tomatoes, diced

30 g Black olives, minced

50 g Mozzarella, grated

60 g Tomato paste

Basil, finely sliced

Salt

Pepper

METHOD

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