



# HERB AND CREAM CHEESE SPREAD



## QimiQ BENEFITS

- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer
- Enhances the natural taste of added ingredients
- Creamy indulgent taste with less fat
- Reduces skin formation and discoloration, enabling longer presentation times



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easy

## INGREDIENTS FOR 4 PORTIONS

<b>125 g</b>	QimiQ Classic, room temperature
<b>2 tbsp</b>	Olive oil
<b>250 g</b>	Cream cheese
<b>1 tbsp</b>	Mixed herbs, finely chopped
	Salt and pepper
	Mustard
	Caraway seeds, ground
	Garlic, finely chopped

## METHOD

1. Whisk the QimiQ Classic smooth. Add the oil and whisk slowly until the mixture has emulsified.
2. Add the remaining ingredients, season to taste and mix well.