



BELL PEPPER BOATS



QimiQ BENEFITS

- Quick and simple preparation
- Creamy indulgent taste with less fat
- Longer shelf life without loss of quality



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easy

INGREDIENTS FOR 6 PORTIONS

- 1 Yellow bell pepper(s), cut into segments
- 1 Red bell pepper(s), cut into segments
- 1 Green bell pepper(s), cut into segments
- Lettuce leaves

FOR THE SPREAD

- 125 g QimiQ Classic, room temperature
- 250 g Low fat quark [cream cheese]
- 1 tbsp Mixed herbs, finely chopped
- Salt and pepper
- Caraway seed powder
- Mustard
- Garlic, finely chopped

METHOD

1. For the spread, whisk QimiQ Classic smooth. Add the remaining ingredients and season to taste.
2. Pipe the spread onto the pepper ships. Pin a lettuce leaf as a sail, and a piece of mixed pepper as a flag onto toothpicks (see photo).