



CARROT AND HAZELNUT SPREAD



QimiQ BENEFITS

- Quick and simple preparation
- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer
- Longer shelf life without loss of quality



15



easy

INGREDIENTS FOR 10 PORTIONS

250 g QimiQ Classic, room temperature

500 g Low fat quark [cream cheese]

60 g Low fat yogurt

300 g Carrot(s), peeled

40 g Hazelnuts, finely chopped

Salt

Black pepper, freshly ground

Worcestershire sauce

1 Lemon(s), juice only

4 tbsp Maple syrup

METHOD

1. Whisk QimiQ smooth.
2. Add the remaining ingredients and mix well.