



# HALLOWEEN HERB SPREAD



## QimiQ BENEFITS

- All natural, contains no preservatives, additives or emulsifiers
- Creamy indulgent taste with less fat
- Quick and simple preparation



15



easy

## INGREDIENTS FOR 5 PORTIONS

### FOR THE SPREAD

**125 g** QimiQ Classic, room temperature

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

**2 tbsp** Natural yogurt

**1 tbsp** Chives, minced

**1 tbsp** Parsley, minced

### TO DECORATE

**5** Carrot(s)

Almond slivers

## METHOD

1. For the spread, whisk QimiQ Classic smooth. Add the remaining ingredients and mix well.
2. Peel the carrots. Slit the thin end of the carrot and insert the almonds as fingernails.
3. Arrange the carrots in the shape of a hand in the bowl of herb spread (see photo).