



OBAZDA - BAVARIAN CAMEMBERT SPREAD



QimiQ BENEFITS

- Quick and simple preparation
- 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
- Longer shelf life without loss of quality



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Classic, room temperature

125 g Camembert min. 45 % fat , diced

125 g Low fat quark [cream cheese]

70 g Onion(s), finely chopped

Paprika powder

Garlic, finely sliced

10 g Mixed herbs, finely chopped

Salt and pepper

Caraway seed powder

METHOD

1. Blend the QimiQ Classic, Camembert and quark together until smooth.
2. Add the remaining ingredients and mix well.