



# HAM MOUSSE ON TOAST



## QimiQ BENEFITS

- Quick and easy preparation
- Creamy indulgent taste with less fat
- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer



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easy

## INGREDIENTS FOR 4 PORTIONS

<b>250 g</b>	QimiQ Classic, unchilled
<b>250 g</b>	Ham, finely chopped
<b>1 tbsp</b>	Flat-leaf parsley, finely chopped
	Mustard
	Pepper
	Horseradish
<b>125 ml</b>	Cream 36 % fat, whipped
<b>4</b>	Slice(s) of white bread, toasted

## METHOD

1. Whisk the QimiQ Classic smooth.
2. Add the ham, parsley and seasoning and mix well.
3. Fold in the whipped cream and chill for at least 4 hours (preferably overnight).
4. Portion the mousse using two teaspoons and serve on small slices of toast.