



HAM AND APPLE SALAD WITH EBLY TENDER WHEAT

QimiQ BENEFITS

- Binds with fluid - no separation of ingredients
- Creamy indulgent taste with less fat



15



easy

INGREDIENTS FOR 4 PORTIONS

- 300 g** Eby Tender Wheat
- 150 g** Ham, cut into strips
- 150 g** Gouda min. 45 % fat , cut into strips
- 2** Apple(s), red

FOR THE SALAD SAUCE

- 100 g** QimiQ Classic, unchilled
- 250 g** Natural yoghurt
- Salt and pepper
- Worcestershire sauce
- Mustard
- Lemon juice
- Cress , to garnish

METHOD

1. Cook the Eby Tender Wheat in plenty of salt water until tender to the bite. Rinse in cold water and put to one side.
2. For the salad sauce, whisk QimiQ Classic smooth. Add the yoghurt and season to taste.
3. Add the ham, cheese and apple to the Eby Tender Wheat. Add the sauce and allow everything to draw for approx. 20 minutes.
4. Serve garnished with the cress.