



HAM COATED POTATO ROLL



QimiQ BENEFITS

- Quick and easy preparation
- Enhances the natural taste of added ingredients
- Creamy indulgent taste with less fat



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Classic, unchilled

1 small Onion(s), finely chopped

1 tbsp Butter

250 g Potatoes, peeled and cooked, pureed

100 g Ham, finely chopped

3 tsp Mixed herbs, finely chopped

Salt and pepper

Ground nutmeg

Mustard

1 tbsp Sour cream 15 % fat

FOR THE HAM COATING

6 Ham slice(s) 25 g each

METHOD

1. Fry the onion in butter until golden and allow to cool.
2. Whisk QimiQ Classic smooth. Add the onion and remaining ingredients. Season to taste and mix well.
3. Place the ham slices on a sheet of cling film.
4. Spread with the potato cream, roll tight and chill well.
5. Cut into approx. 2 cm thick slices and serve.