



# STUFFED HAM ON CRACKERS



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer
- Longer presentation times without loss of quality
- Reduces skin formation



15



easy

## INGREDIENTS FOR 4 PORTIONS

**125 g** QimiQ Classic, unchilled

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

**0.5 tsp** Horseradish, finely grated

**1 tsp** Flat-leaf parsley, finely chopped

Mustard

Salt and pepper

**3** Ham slice(s) 25 g each

**12** Crackers

## METHOD

1. Whisk QimiQ Classic smooth.
2. Add the quark, horseradish and seasoning and mix well.
3. Spread the cream evenly onto the ham slices, roll and chill for at least 4 hours.
4. Cut into 1/2 cm thick slices and serve on the crackers.