



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.