



# MACARONI SALAD WITH SERRANO HAM



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Longer presentation times without loss of quality
- Quick and easy preparation



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## INGREDIENTS FOR 10 PORTIONS

**150 g** QimiQ Classic, unchilled

**100 ml** Olive oil

**40 g** Egg yolk(s)

**15 ml** Sherry vinegar

**10 g** Garlic, chopped

**60 g** Onion(s), diced

**60 g** Poblano pepper, diced

**63 g** Piquillo pepper, diced

**80 g** Green peas

**5 g** Mint, chopped

**100 g** Serrano ham, finely sliced

**800 g** Afeltra pasta, cooked

## METHOD

1. Whisk the unchilled QimiQ Classic smooth. Slowly add the olive oil and whisk until emulsified. Add the egg yolks and blend well. Add the remaining ingredients and mix well.
2. Fold in the Afeltra pasta and serve.