



## **QimiQ BENEFITS**

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



easy

## **INGREDIENTS FOR 4 PORTIONS**

8 Ham slice(s) 25 g each

FOR THE SALAD	
250 g	J QimiQ Classic, unchilled
150 g	J Low fat yoghurt
50 m	Orange juice
1 tbsp	Curry powder
1 tbsp	Soya sauce
	Cayenne pepper
	Lemon juice, from 1/2 lemon
250 g	Soya bean sprouts
100 g	Apple, finely diced

## **METHOD**

- 1. For the salad: whisk QimiQ Classic smooth.
- 2. Add the yoghurt, orange juice, curry powder, soya sauce, pepper and lemon juice.
- 3. Fold in the bean sprouts and apple and chill for approx. 1-2 hours.
- 4. Spoon one tablespoon of salad onto each ham slice and roll up tightly. Serve garnished with the remaining salad.