



# BACON AND VULCANO HAM CHIP SPREAD



## QimiQ BENEFITS

- Creamy consistency
- Reduces discolouration
- Reduces skin formation



15



easy

## INGREDIENTS FOR 10 PORTIONS

### FOR THE CHIPS

**80 g** Vulcano Ham

### FOR THE SPREAD

**120 g** QimiQ Classic, unchilled

**420 g** Streaky smoked bacon, cooked

**150 g** Pork crackling, fine

**10 g** Garlic

**10 g** Sausagemeat spices

**4 g** Flat-leaf parsley, finely chopped

**16 g** Salt

**12 g** Pepper corns, ground

## METHOD

1. Preheat the Convotherm to 120° C with convection.
2. For the chips, thinly slice the ham. Lay on a baking sheet and bake in the preheated Convotherm for 20 minutes. Allow to cool and break into small pieces.
3. Whisk QimiQ Classic smooth.
4. Add the bacon, crackling, garlic, spices and parsley and mix well. Season to taste with the salt and pepper and carefully fold in the chips.