



## **QimiQ BENEFITS**

- Quick and easy preparation
- Longer presentation times without loss of quality
- Binds with fluid no separation of ingredients





easy

## **INGREDIENTS FOR 8 PORTIONS**

16 Ham slice(s) 25 g each

FOR THE SALAD	
250 g	QimiQ Classic, unchilled
300 g	Sour cream 15 % fat
100 ml	Orange juice
40 g	Curry powder
20 ml	Soya sauce
	Cayenne pepper
	Sweetener
	Lemon juice
300 g	Soya bean sprouts
150 g	Apple, finely diced

## **METHOD**

- 1. For the salad: whisk QimiQ Classic smooth.
- 2. Add the sour cream, orange juice, curry powder, soya sauce, pepper, sweetener 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.