



EGG AND POTATO TERRINE



QimiQ BENEFITS

- Quick and easy preparation
- Pure indulgence with less fat



15



easy

INGREDIENTS FOR 12 PORTIONS

600 g QimiQ Classic, unchilled

400 g Floury potato(es), cooked

200 g Egg(s), hard boiled

150 g Ham, diced

50 g Onion(s), diced

100 g Butter, melted

20 g Chives, chopped

30 g Flat-leaf parsley, chopped

10 g Dill, chopped

10 g Thyme, finely sliced

Salt and pepper

Ground nutmeg

Mustard

METHOD

1. Whisk the unchilled QimiQ Classic smooth.
2. Add the remaining ingredients, mix well and season to taste.
3. Pour into a terrine mould lined with cling film and allow to chill well.