

## **QimiQ BENEFITS**

- Quick and easy preparation
- Binds with fluid no separation of ingredients
- Creamy indulgent taste with less fat





easy

## **INGREDIENTS FOR 4 PORTIONS**

16 Ham slice(s) 25 g each

FOR THE FILLING	
250	g QimiQ Classic, unchilled
250	g Low fat quark [cream cheese]
100	g Cucumber(s), cored
	1 Garlic clove(s), finely chopped
	Salt and pepper

## **METHOD**

- 1. For the filling, whisk QimiQ Classic smooth. Add the remaining ingredients and mix wll.
- 2. Lay the ham slices on a sheet of cling film. Spread evenly with the filling and roll up. Chill for at least 4 hours (preferably over night).