



HAM AND WASABI LAYERED MOUSSE



QimiQ BENEFITS

- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer
- Creamy indulgent taste with less fat
- Quick and simple preparation



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easy

INGREDIENTS FOR 6 DESSERT RINGS Ø 6.3 CM

6 Slice(s) of brown bread

FOR THE HAM MOUSSE

125 g QimiQ Classic

125 g Quark 20 % fat

150 g Ham, roughly chopped

5 g Garlic

Salt and pepper

Marjoram

Caraway seeds

125 ml Heavy cream 36 % fat, beaten

FOR THE WASABI LAYER

125 g QimiQ Classic, room temperature

10 g Wasabi

Salt and pepper

METHOD

1. For the ham mousse, blend the QimiQ Classic, quark, ham and seasoning until smooth and fold in the whipped cream.
2. For the wasabi layer whisk QimiQ Classic smooth. Add the wasabi and season to taste.
3. Use the dessert ring to cut 6,3 cm rings out of the bread. Place the bread bases into the rings, fill with the ham mousse and finish with a thin layer of wasabi.
4. Chill for at least 4 hours, preferably over night.
5. Cut round the inside edge of the ring with a sharp knife.