



# HAM MOUSSE ON TOAST



## QimiQ BENEFITS

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



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easy

## INGREDIENTS FOR 4 PORTIONS

|               |                                  |
|---------------|----------------------------------|
| <b>250 g</b>  | QimiQ Classic, room temperature  |
| <b>250 g</b>  | Ham, finely chopped              |
| <b>1 tbsp</b> | Parsley, finely chopped          |
|               | Mustard                          |
|               | Pepper                           |
|               | Horseradish                      |
| <b>125 ml</b> | Heavy cream 36 % fat, beaten     |
| <b>4</b>      | Slice(s) of white bread, toasted |

## METHOD

1. Whisk the QimiQ Classic smooth.
2. Add the ham, parsley and seasoning and mix well.
3. Fold in the whipped cream and chill for at least 4 hours (preferably overnight).
4. Portion the mousse using two teaspoons and serve on small slices of toast.