



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

250 g QimiQ Classic, room temperature

250 g Ham, finely chopped

1 tbsp Parsley, finely chopped

Mustard

Pepper

Horseradish

125 ml Heavy cream 36 % fat, beaten

4 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.