



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
- Longer shelf life without loss of quality
- Reduces skin formation



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easy

INGREDIENTS FOR 8 PORTIONS

250 g QimiQ Classic, room temperature

250 g Ham, 2% fat, finely chopped

1 tbsp Parsley, finely chopped

Mustard

Pepper

Horseradish

125 ml Cream, 30 % fat, beaten

4 Slice(s) of white bread, toasted

METHOD

1. Whisk 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.