



# HAM COATED POTATO ROLL



## QimiQ BENEFITS

- Quick and simple preparation
- Enhances the natural taste of added ingredients
- Creamy indulgent taste with less fat



15



easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Classic, room temperature

**1 small** Onion(s), finely chopped

**1 tbsp** Butter

**250 g** Potatoes, peeled and cooked, strained

**100 g** Ham, finely chopped

**3 tsp** Mixed herbs, finely chopped

Salt and pepper

Nutmeg

Mustard

**1 tbsp** Sour cream 15 % fat

## FOR THE HAM COATING

**6** Ham slice(s) 25 g each

## METHOD

1. Fry the onion in butter until golden and allow to cool.
2. Whisk QimiQ Classic smooth. Add the onion and remaining ingredients. Season to taste and mix well.
3. Place the ham slices on a sheet of cling film.
4. Spread with the potato cream, roll tight and chill well.
5. Cut into approx. 2 cm thick slices and serve.