



# STUFFED HAM ON CRACKERS



## QimiQ BENEFITS

- 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



15



easy

## INGREDIENTS FOR 4 PORTIONS

**125 g** QimiQ Classic, room temperature

**125 g** Low fat quark [cream cheese]

**0.5 tsp** Horseradish, finely grated

**1 tsp** Parsley, finely chopped

Mustard

Salt and pepper

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

**12** Crackers

## METHOD

1. Whisk QimiQ Classic smooth.
2. Add the quark, horseradish and seasoning and mix well.
3. Spread the cream evenly onto the ham slices, roll and chill for at least 4 hours.
4. Cut into 1/2 cm thick slices and serve on the crackers.