



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



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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.