



FRENCH LOAF SANDWICH



QimiQ BENEFITS

- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer
- Enhances the natural taste of added ingredients
- Quick and simple preparation



15



easy

INGREDIENTS FOR 4 PORTIONS

1 French loaf(s) 8.8 oz each

150 g Ham

FOR THE FILLING

250 g QimiQ Classic, room temperature

75 g Sour cream 15 % fat

125 g Low fat quark [cream cheese]

2 Garlic clove(s), finely chopped

Mustard

Herb salt

Bell pepper(s)

Pepper

1 tbsp Chives, finely chopped

3 Egg(s), hard boiled

1 packet Cress

METHOD

1. Cut the loaf into 4 equally sized rolls, and slice each roll through the middle.
2. Layer ham slices on the bottom half of the rolls.
3. For the filling, whisk QimiQ Classic smooth.
4. Add the sour cream, quark, garlic, mustard, seasoning and chives and mix well.
5. Fold in the chopped hard boiled eggs. Spread the ham slices with the filling.
6. Garnish with cress and top with the second half of the rolls.