



BOILED HAM MOUSSE



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 4 PORTIONS

8 Ham slices, 15 g each

FOR THE HAM MOUSSE

250 g QimiQ Classic, room temperature

150 g Cream cheese

100 g Ham

1 tbsp Olive oil

1 tsp Horseradish, grated

Salt and pepper

METHOD

1. For the ham mousse: mix the ingredients together with an immersion blender until smooth.
2. For the ham shell: place 2 thin slices of ham into a coffee cup or a mould and fill the ham mousse into it. Allow to chill for approx. 4 hours.
3. Carefully take the ham shells out of the molds. Garnish as required and serve.