



MACARONI SALAD WITH SERRANO HAM



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Longer shelf life without loss of quality
- Quick and simple preparation



15

INGREDIENTS FOR 10 PORTIONS

150 g QimiQ Classic, room temperature

100 ml Olive oil

40 g Egg yolk(s)

15 ml Sherry vinegar

10 g Garlic, minced

60 g Onion(s), diced

60 g Poblano pepper, diced

63 g Piquillo pepper, diced

80 g Green peas

5 g Mint, minced

100 g Serrano ham, finely sliced

800 g Afeltra pasta, cooked

METHOD

1. Whisk the unchilled QimiQ Classic smooth. Slowly add the olive oil and whisk until emulsified. Add the egg yolks and blend well. Add the remaining ingredients and mix well.
2. Fold in the Afeltra pasta and serve.