



# ROLLS OF HAM STUFFED WITH BEAN SPROUT SALAD



## QimiQ BENEFITS

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



15



easy

## INGREDIENTS FOR 4 PORTIONS

8 Ham slice(s) 25 g each

### FOR THE SALAD

**250 g** QimiQ Classic, room temperature

**150 g** Low fat yogurt

**50 ml** Orange juice

**1 tbsp** Curry powder

**1 tbsp** Soy sauce

Cayenne pepper

Lemon juice, from 1/2 lemon

**250 g** Soya bean sprouts

**100 g** Apple, finely diced

## METHOD

1. For the salad: whisk QimiQ Classic smooth.
2. Add the yogurt, orange juice, curry powder, soya sauce, pepper and lemon juice.
3. Fold in the bean sprouts and apple and chill for approx. 1-2 hours.
4. Spoon one tablespoon of salad onto each ham slice and roll up tightly. Serve garnished with the remaining salad.