



BACON AND VULCANO HAM CHIP SPREAD



QimiQ BENEFITS

- Creamy consistency
- Reduces discoloration
- Reduces skin formation



15



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE CHIPS

80 g Vulcano Ham

FOR THE SPREAD

120 g QimiQ Classic, room temperature

420 g Streaky smoked bacon, cooked

150 g Pork crackling, fine

10 g Garlic

10 g Sausagemeat spices

4 g Parsley, finely chopped

16 g Salt

12 g Pepper corns, ground

METHOD

1. Preheat the Convotherm to 120° C with convection.
2. For the chips, thinly slice the ham. Lay on a baking sheet and bake in the preheated Convotherm for 20 minutes. Allow to cool and break into small pieces.
3. Whisk QimiQ Classic smooth.
4. Add the bacon, crackling, garlic, spices and parsley and mix well. Season to taste with the salt and pepper and carefully fold in the chips.