



Ham rolls with delicatessen vegetables spread

200 g ham (each kind of ham)

4 packg delicat vegetable spread Lomee (Hofer)

100 g Gouda (or other cheese)

2 Stück hard cooked eggs

1 piece big field cucumber

1 TL mustard

fresh herbs

pinch salt and pepper

fresh grapes, figs with goat cheese and flowers for deco

1packg parmesanflakes

1packg Ruccola salad

fiew fresh lemon balm leafs

for decoration:

fresh [cornflowers](#) alternativ [dried flowers](#)

fresh [Gladioli-flowers](#)

long chive stalks

[Crema Aceto Balsamico](#)

Preparation:

1

First we make the abundance. There is a basic basis for this and it can be changed again and creatively.

Put the contents of the 4 packs of Delikatess vegetable spread in a large bowl.

2

Cut the cheese and the hard-boiled eggs into small cubes and place in the bowl for the spread.



3

Add a spoonful of mustard and stir well.
Season with salt and pepper and freshly chopped herbs (chives, parsley, basil ...).

4

Peel the cucumber and cut it into small elongated strips as in the picture.

5

To fill: place a slice of ham on a platter, put about a spoonful of filling in the middle and spread thinly the spread. Now put the cucumber stick on it and roll up. Fasten with the chive stalk as in the picture - that looks very decorative. Only on a plate the salad, fresh melissa leaves with cornflowers, drizzle with olive oil and season with salt and pepper 2 or 3 ham rolls on it and garnish with fruit grapes and figs (in the middle is piece of goat cheese) and gladioli.

The cream of basil decorative over the plate splash. Parmesan flakes, over there and finished is the fast party snack.



Lucina's tips:



With these ham rolls you can let the taste run wild.
They are very variable with everything your garden has to offer. You can also use, for example, a finished [egg spread](#) or home-made, cut in a lot of fresh herbs.
Instead of fresh [cornflowers](#) just use a [dry mix](#).



Good luck and buon appetite!

your Lucina Cucina