

Ham Mousse (in a Blender)

Ingredients

1 tbsp gelatine

¼ cup cold water

2 slices onion

½ green pepper

1 cup boiling chicken broth

2 cups ham chopped

1 tbsp prepared mustard

½ cup cream

Instructions

Blend first four ingredients for five seconds. Add broth and blend for thirty seconds. Add other ingredients and blend until smooth. Chill.