



CREAMY HAM SPAETZLE

QimiQ BENEFITS

- Problem-free reheating possible
- Smooth and creamy consistency in seconds
- Acid stable and does not curdle
- Deep freeze stable



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easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Cream Base

100 g Onion(s), brunoise

4 g Garlic, finely sliced

200 g Ham, julienne

20 g Butter

100 ml White wine

250 ml Clear vegetable stock

Marjoram

Thyme

Salt and pepper

10 g Chives, chopped

600 g Spätzle (Austrian pasta)

METHOD

1. Fry the onion, garlic and ham in butter until soft. Douse with the white wine and reduce.
2. Add the vegetable stock and season to taste. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved. Add the chives.
3. Pour the sauce over the spaetzle and serve immediately.