



HAM PASTA DISH



QimiQ BENEFITS

- Acid, heat and alcohol stable
- Problem-free reheating possible



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g	QimiQ Cream Base
300 g	Fleckerl [square pasta]
150 g	Ham, diced
100 g	Onion(s), diced
10 g	Garlic, finely sliced
150 g	White cabbage, diced
20 g	Butter
	Salt and pepper
30 g	Tomato paste
5 g	Paprika powder
2 g	Cumin
1 g	Marjoram
50 ml	White wine
200 ml	Clear vegetable stock

METHOD

1. Cook the pasta al dente in salted water, drain well and put to one side.
2. Fry the ham, onion, garlic and cabbage in butter.
3. Add the tomato and paprika powder, flash fry and douse with the white wine. Add the vegetable stock and QimiQ Sauce Base, season to taste and continue to cook until the required consistency has been achieved.
4. Add the pasta, mix well and serve.