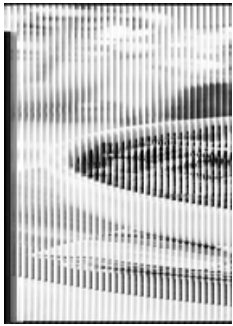




BAKED HAM AND LEEK PASTA



QimiQ BENEFITS

- Oven baked dishes remain moist for longer
- Creamy indulgent taste with less fat
- Problem-free reheating possible



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easy

INGREDIENTS FOR 4 PORTIONS

FOR THE HAM PASTA

320 g	Fleckerl [square pasta]
2 tbsp	Sunflower oil
1 ea	Onion(s), finely chopped
20 g	Butter
250 g	Gammon, finely diced
1 stalk(s)	Leek, cut into strips
	Salt and pepper
	Marjoram

FOR THE SAUCE

500 g	QimiQ Cream Base
4 ea	Egg(s)
150 g	Emmenthal cheese, grated
	Salt
	Ground nutmeg
	Butter, for the baking tin
1 tbsp	Chives, finely sliced

METHOD

1. Preheat the oven to 180° C (conventional oven).
2. Cook the pasta al dente in salt water with oil.
3. Fry the onions until soft. Add the meat and the leek and fry well. Add the pasta, season with salt, pepper and marjoram and mix well. Pour into a greased oven proof dish.
4. For the sauce, add the eggs, cheese, salt and nutmeg to the QimiQ Sauce Base and mix well. Pour over the ham pasta.
5. Bake in the preheated oven for approx. 25 minutes, or until golden brown.
6. Serve sprinkled with chopped chives.