



# POLENTA AND TOMATO BAKED DISH



## QimiQ BENEFITS

- Quick and easy preparation
- Problem-free reheating possible
- Oven baked dishes remain moist for longer



15



easy

## INGREDIENTS FOR 10 PORTIONS

|               |                                  |
|---------------|----------------------------------|
| <b>500 g</b>  | QimiQ Classic, unchilled         |
| <b>900 ml</b> | Vegetable stock                  |
| <b>250 g</b>  | Polenta [maize semolina]         |
| <b>6</b>      | Egg yolk(s)                      |
| <b>2</b>      | Onion(s), finely chopped         |
| <b>3</b>      | Garlic clove(s), finely chopped  |
| <b>160 g</b>  | Ham, finely diced                |
|               | Olive oil                        |
| <b>6</b>      | Tomato(es), cored                |
|               | Basil, fresh                     |
| <b>330 g</b>  | Mozzarella, finely diced         |
|               | Salt and pepper                  |
| <b>6</b>      | Egg white(s)                     |
|               | Olive oil, for the baking tin    |
|               | Bread crumbs, for the baking tin |

## METHOD

1. Preheat the oven to 170 °C (conventional oven).
2. Bring the vegetable stock to the boil. Add the polenta and cook at low temperature stirring constantly for approx. 15 minutes. Allow to cool.
3. Whisk the unchilled QimiQ Classic smooth. Add the egg yolks and mix into the cold polenta.
4. Fry the onion, garlic and ham in olive oil. Remove from the heat, add to the tomato, basil and mozzarella and mix well.
5. Season to taste with salt and pepper and fold into the polenta mixture.
6. Whisk the egg whites stiff and carefully fold into the mixture.
7. Pour into the greased baking dish and bake in a hot oven for approx. 30 minutes.