



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 6 PORTIONS

250 g	QimiQ Cream Base
500 ml	Vegetable stock
150 g	Polenta [maize semolina]
2	Egg(s)
1	Onion(s), finely chopped
2	Garlic clove(s), finely chopped
100 g	Ham, finely diced
	Olive oil
4	Tomato(es), cored
	Basil, fresh
200 g	Mozzarella, finely diced
	Salt and pepper
	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 QimiQ Sauce Base with the eggs 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. Pour into the greased baking dish and bake in a hot oven for approx. 30 minutes.