



SAUERKRAUT AND GAMMON 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
2	Slice(s) of brown bread
1	Egg(s)
500 g	Sauerkraut, drained
2	Spring onion(s), finely sliced
2	Garlic clove(s), finely chopped
	Juniper berries, crushed
	Salt and pepper
200 g	Gammon, diced
3	Apple(s), peeled
200 g	Emmenthal cheese, grated
300 g	Potatoes, cooked
	Butter, for the baking tin
	Bread crumbs, for the baking tin

METHOD

1. Preheat the oven to 160 °C (conventional oven). Remove the crusts and dice the bread.
2. Mix the QimiQ Sauce Base, egg, bread, sauerkraut, spring onions, garlic and juniper berries together well. Season to taste with salt and pepper.
3. Mix the gammon, apples and half of the cheese together.
4. Alternately layer the sauerkraut, sliced potatoes and gammon mixture in a greased oven proof dish.
5. Finish with a layer of sauerkraut and top with butter flakes.
6. Cover and bake in the hot oven for approx. 50 minutes.
7. Uncover, sprinkle with the remaining cheese and bake for a further 5 minutes with increased top heat.