



# BAKED HAM AND LEEK PASTA



## QimiQ BENEFITS

- Problem-free reheating possible
- Enhances the natural taste of added ingredients
- Lightly binds oven baked dishes

25

easy

## INGREDIENTS FOR 4 PORTIONS

### FOR THE HAM AND LEEK PASTA

**320 g** Fleckerl [square pasta]

**1** Leek

**2 tbsp** Sunflower oil

**250 g** Turkey ham

Salt and pepper

Marjoram, rubbed

Butter, for the baking tin

### FOR THE SAUCE

**500 g** QimiQ Classic, unchilled

**2** Egg(s)

**150 g** Emmenthal cheese, grated

Salt

Nutmeg

Butter, for the baking tin

**1 tbsp** Chives, finely sliced

## METHOD

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1. Cook the pasta al dente in salt water with oil.2.
- Preheat the oven to 180° C (conventional oven).3. Sauté the leek and ham in oil.4.
- Add the pasta, season with salt, pepper and marjoram and mix well. Pour into a greased oven proof dish. 5
- For the sauce, whisk QimiQ Classic smooth. Add the eggs, cheese, salt and nutmeg and mix well. Pour over the ham pasta. 6
- Bake in the preheated oven for approx. 25 minutes, or until golden brown. 7.
- Serve sprinkled with chopped chives.