



# GARLIC, HAM AND QUARK BAKED DISH



## QimiQ BENEFITS

- Quick and easy preparation
- Light and fluffy consistency
- Full taste with less fat content



15



easy

## INGREDIENTS FOR 10 PORTIONS

**750 g** QimiQ Cream Base

**400 g** Herb gervais (soft cheese)

**500 g** Low fat quark [cream cheese]

**10** Garlic clove(s), finely chopped

Salt and pepper

Ground nutmeg

**6** Egg(s)

**2 bunch(es)** Chives, finely chopped

**400 g** Ham, diced

Butter, for the baking tin

Bread crumbs, for the baking tin

## METHOD

1. Preheat the oven to 160° C (convection oven).
2. Mix well QimiQ Sauce Base, gervais, quark, garlic, salt, pepper, nutmeg and eggs.
3. Fold in the ham and chives.
4. Pour the mixture into greased oven proof dishes or coffee cups and bake in the hot oven for approx. 25-30 minutes.