



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.