



# PASTA CASSEROLE



## QimiQ BENEFITS

- Quick and easy preparation
- Reheating possible without loss of quality
- Casseroles stay juicy longer



## INGREDIENTS FOR 10 PORTIONS

<b>250 g</b>	QimiQ Cream Base
<b>150 g</b>	Egg(s)
<b>125 g</b>	Mozzarella, diced
<b>2 g</b>	Salt
<b>1 g</b>	Pepper
	Ground nutmeg
<b>50 g</b>	Onion(s), julienne
<b>7 g</b>	Garlic, finely sliced
<b>12 g</b>	Olive oil
<b>500 g</b>	Short pasta, cooked
<b>250 g</b>	Gemüsewürfel
<b>50 g</b>	Dried tomatoes
<b>20 g</b>	Capers, chopped
<b>30 g</b>	Black olives, finely sliced
<b>15 g</b>	Basil, finely sliced

## METHOD

1. For the liaison: Mix the QimiQ Cream Base with eggs, mozzarella and spices.
2. Fry the onion and garlic in olive oil, mix with the remaining ingredients and place in a greased baking dish.
3. Cover with the liaison and bake at 175 °C (fan oven) for about 45 minutes.