



# SAUERKRAUT AND GAMMON BAKED DISH



## QimiQ BENEFITS

- Oven baked dishes remain moist for longer
- Quick and easy preparation
- Problem-free reheating possible



15



easy

## INGREDIENTS FOR 6 PORTIONS

<b>250 g</b>	QimiQ Classic, unchilled
<b>2</b>	Slice(s) of brown bread
<b>1</b>	Egg(s)
<b>30 g</b>	Corn flour / starch
<b>500 g</b>	Sauerkraut, drained
<b>2</b>	Spring onion(s), finely sliced
<b>2</b>	Garlic clove(s), finely chopped
	Juniper berries, crushed
	Salt and pepper
<b>200 g</b>	Gammon, diced
<b>3</b>	Apple(s), peeled
<b>200 g</b>	Emmenthal cheese, grated
<b>300 g</b>	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. Whisk the unchilled QimiQ Classic smooth. Add the egg, corn flour, diced bread, sauerkraut, spring onions, garlic and juniper berries and mix 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.