



# BAKED HAM AND LEEK PASTA



## QimiQ BENEFITS

- Can easily be pre-prepared
- Quick and easy preparation
- Problem-free reheating possible
- 100% natural, contains no preservatives, additives or emulsifiers



15



easy

## INGREDIENTS FOR 30 PORTIONS

<b>2000 g</b>	QimiQ Cream Base
<b>1300 g</b>	Wholemeal pasta (small squares)
<b>4</b>	Egg(s)
<b>400 g</b>	Alpine cheese [strong] 45 % fat
	Ground nutmeg, grated
	Marjoram, rubbed
<b>100 ml</b>	Sunflower oil
<b>1000 g</b>	Leek, cut into strips
<b>1000 g</b>	Turkey ham, finely diced
	Salt
<b>10 g</b>	Pepper
<b>50 g</b>	Chives, finely sliced
	Butter, for the baking tin

## METHOD

1. Cook the pasta in salted water until tender to the bite.
2. Preheat the oven to 180° C (conventional oven).
3. Mix the pasta, QimiQ Sauce Base, eggs, cheese, nutmeg and marjoram together.
4. Fry the leek in the oil. Add the ham and continue to fry until done. Add to the pasta mixture and season with salt and pepper.
5. Pour into a greased baking tray.
6. Bake in the preheated oven for approx. 20-25 minutes or until golden brown.
7. Portion, sprinkle with chives and serve immediately.