



POLENTA AND TOMATO BAKED DISH



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 6 PORTIONS

250 g	QimiQ Classic, unchilled
500 ml	Vegetable stock
150 g	Polenta [maize semolina]
4	Egg yolk(s)
1	Onion(s), finely chopped
2	Garlic clove(s), finely chopped
50 g	Ham, finely diced
	Olive oil
3	Tomato(es), cored
1 tbsp	Basil, finely chopped
200 g	Mozzarella, finely diced
	Salt and pepper
4	Egg white(s)
	Olive oil, for the baking tin
	Bread crumbs, for the baking tin

METHOD

1. Preheat the oven to 170 °C (conventional oven).
2. Bring the vegetable stock to the boil. Add the polenta and cook at low temperature stirring constantly for approx. 15 minutes. Allow to cool.
3. Whisk the unchilled QimiQ Classic smooth. Add the egg yolks and mix into the cold polenta.
4. Fry the onion, garlic and ham in olive oil. Remove from the heat, add to the tomato, basil and mozzarella and mix well.
5. Season to taste with salt and pepper and fold into the polenta mixture.
6. Whisk the egg whites stiff and carefully fold into the mixture.
7. Pour into the greased baking dish and bake in a hot oven for approx. 30 minutes.