



CREAMY HAM SPAETZLE

QimiQ BENEFITS

- Problem-free reheating possible
- Smooth and creamy consistency in seconds
- Acid stable and does not curdle
- Freezer stable



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easy

INGREDIENTS FOR 4 PORTIONS

250 g	QimiQ Sauce Base
100 g	Onion(s), brunoise
4 g	Garlic, finely sliced
200 g	Ham, julienne
20 g	Butter
100 ml	White wine
250 ml	Clear vegetable stock
	Marjoram
	Thyme
	Salt and pepper
10 g	Chives, chopped
600 g	Spätzle (Austrian pasta)

METHOD

1. Fry the onion, garlic and ham in butter until soft. Douse with the white wine and reduce.
2. Add the vegetable stock and season to taste. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved. Add the chives.
3. Pour the sauce over the spaetzle and serve immediately.