



HAM PASTA DISH



QimiQ BENEFITS

- Acid, heat and alcohol stable
- Problem-free reheating possible



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Sauce Base

300 g Fleckerl [square pasta]

150 g Ham, diced

100 g Onion(s), diced

10 g Garlic, finely sliced

150 g White cabbage, diced

20 g Butter

Salt and pepper

30 g Tomato paste

5 g Paprika powder

2 g Caraway seeds

1 g Marjoram

50 ml White wine

200 ml Clear vegetable stock

METHOD

1. Cook the pasta al dente in salted water, drain well and put to one side.
2. Fry the ham, onion, garlic and cabbage in butter.
3. Add the tomato and paprika powder, flash fry and douse with the white wine. Add the vegetable stock and QimiQ Sauce Base, season to taste and continue to cook until the required consistency has been achieved.
4. Add the pasta, mix well and serve.