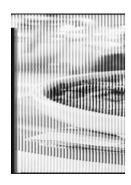
# QimiQ

# BAKED HAM AND LEEK PASTA



# **QimiQ BENEFITS**

- Oven baked dishes remain moist for longer
- Creamy indulgent taste with less fat
- Problem-free reheating possible





25

5

# **INGREDIENTS FOR 4 PORTIONS**

### **FOR THE HAM PASTA**

320 g	Fleckerl [square pasta]
2 tbsp	Sunflower oil
1 pcs	Onion(s), finely chopped
20 g	Butter
250 g	Gammon, finely diced
1 stalk(s)	Leek, cut into strips
	Salt and pepper
	Marjoram

#### FOR THE SAUCE

FOR THE SAUCE	
500 g	QimiQ Sauce Base
4 pcs	Egg(s)
150 g	Emmenthal cheese, grated
	Salt
	Nutmeg
	Butter, for the baking tin
1 tbsp	Chives, finely sliced

# **METHOD**

- 1. Preheat the oven to 180°C (conventional oven).
- 2. Cook the pasta al dente in salt water with
- 3. Fry the onions until soft. Add the meat and the leek and fry well. Add the pasta, season with salt, pepper and marjoram and mix well. Pour into a greased oven proof dish.
- 4. For the sauce, dd the eggs, cheese, salt and nutmeg to the QimiQ Sauce Base and mix well. Pour over the ham pasta.
- 5. Bake in the preheated oven for approx. 25 minutes, or until golden brown.
- 6. Serve sprinkled with chopped chives.