



POLENTA AND TOMATO BAKED DISH



QimiQ BENEFITS

- Quick and simple preparation
- Problem-free reheating possible
- Lightly binds oven baked dishes



15



easy

INGREDIENTS FOR 10 PORTIONS

400 g	QimiQ Sauce Base
900 ml	Vegetable stock
250 g	Corn Meal
5	Egg yolk(s)
2	Onion(s), finely chopped
3	Garlic clove(s), finely chopped
160 g	Ham, finely diced
	Olive oil
6	Tomato(es), cored
	Basil, fresh
330 g	Mozzarella, finely diced
	Salt and pepper
5	Egg white(s)
	Olive oil, for the baking tin
	Bread crumbs, for the baking tin

METHOD

1. Preheat the oven to 340 °F (conventional oven).
2. Bring the vegetable stock to a boil. Add the polenta and cook at low temperature stirring constantly for approx. 15 minutes. Allow to cool.
3. Whisk the QimiQ Sauce Base with 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.