



BAKED MACARONI DISH WITH SHEEP'S CHEESE, YOGURT AND HERB DIP



QimiQ BENEFITS

- Quick and simple preparation
- Problem-free reheating possible
- Enhances the natural taste of added ingredients



15



easy

INGREDIENTS FOR 6 PORTIONS

FOR THE BAKED DISH

500 g QimiQ Classic, room temperature

200 g Macaroni

500 g Ground meat

2 Onion(s), finely sliced

100 g Tomato paste

100 g Sheep's cheese, grated

200 g Natural yogurt

2 tbsp Corn starch

40 ml Olive oil

2 Garlic clove(s), finely chopped

2 tbsp Oregano, fresh

Salt and pepper

100 g Leek, finely sliced

4 Tomato(es), diced

50 g Green olives, minced

50 g Black olives, minced

100 g Sheep's cheese, grated

Butter, for the baking tin

FOR THE HERB DIP

250 g QimiQ Classic, room temperature

200 g Natural yogurt

20 ml Olive oil

1 tsp Mixed herbs, frozen

Salt and pepper

METHOD

1. Preheat an oven to 320 °F (conventional oven).
2. For the baked dish: cook the macaroni al dente.
3. Fry the minced meat and onion and add the tomato puree.
4. Whisk the unchilled QimiQ Classic smooth. Add the sheep's cheese, yogurt, corn starch, oil, garlic and oregano and mix well. Season to taste with salt and pepper and add the cooked macaroni.
5. Pour half of the mixture into the greased baking dish and cover with the fried minced meat.
6. Arrange the leek, tomato and olives over the minced meat and cover with the remaining macaroni.
7. Cover and bake in the preheated oven for approx. 50 minutes.
8. Uncover, sprinkle with the sheeps cheese and bake with increased top heat for a further 5 minutes.
9. For the herb dip: whisk QimiQ Classic smooth. Add the remaining ingredients and mix well. Season to taste with salt and pepper.