



# GARLIC, HAM AND QUARK BAKED DISH



## QimiQ BENEFITS

- Quick and simple preparation
- Light and fluffy consistency
- Full taste with less fat content



15



easy

## INGREDIENTS FOR 4 PORTIONS

<b>375 g</b>	QimiQ Sauce Base
<b>200 g</b>	Herb gervais (soft cheese)
<b>250 g</b>	Low fat quark [cream cheese]
<b>5</b>	Garlic clove(s), finely chopped
	Salt and pepper
	Nutmeg
<b>3</b>	Egg(s)
<b>1 bunch(es)</b>	Chives, finely chopped
<b>200 g</b>	Ham, diced
	Butter, for the baking tin
	Bread crumbs, for the baking tin

## METHOD

1. Preheat the oven to 320° F (conventional oven).
2. Mix well QimiQ Sauce Base, gervais, quark, garlic, salt, pepper, nutmeg and eggs.
3. Fold in the ham and chives.
4. Pour the mixture into greased oven proof dishes or coffee cups and bake in the hot oven for approx. 25-30 minutes.