



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 10 PORTIONS

750 g QimiQ Sauce Base

400 g Herb gervais (soft cheese)

500 g Low fat quark [cream cheese]

10 Garlic clove(s), finely chopped

Salt and pepper

Nutmeg

6 Egg(s)

2 bunch(es) Chives, finely chopped

400 g 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.