SAUERKRAUT AND GAMMON BAKED DISH

QimiQ BENEFITS

- Oven baked dishes remain moist for longer
- Quick and simple preparation
- Problem-free reheating possible

🕐 15   🔥 easy

INGREDIENTS FOR 6 PORTIONS

250 g	QimiQ Classic, room temperature
2	Slice(s) of brown bread
1	Egg(s)
30 g	Corn starch
500 g	Sauerkraut, drained
2	Green onion(s), finely sliced
2	Garlic clove(s), finely chopped
	Juniper berries, crushed
	Salt and pepper
200 g	Gammon, diced
3	Apple(s), peeled
200 g	Emmenthal cheese, grated
300 g	Potatoes, cooked
	Butter, for the baking tin
	Bread crumbs, for the baking tin

METHOD

1. Preheat the oven to 320 °F (conventional oven). Remove the crusts and dice the bread.
2. Whisk the unchilled QimiQ Classic smooth. Add the egg, corn starch, diced bread, sauerkraut, scallions, garlic and juniper berries and mix well. Season to taste with salt and pepper.
3. Mix the gammon, apples and half of the cheese together.
4. Alternately layer the sauerkraut, sliced potatoes and gammon mixture in a greased oven proof dish.
5. Finish with a layer of sauerkraut and top with butter flakes.
6. Cover and bake in the hot oven for approx. 50 minutes.
7. Uncover, sprinkle with the remaining cheese and bake for a further 5 minutes with increased top heat.