



# BAKED HAM AND LEEK PASTA



## QimiQ BENEFITS

- Can easily be pre-prepared
- Quick and simple preparation
- Problem-free reheating possible
- All natural, contains no preservatives, additives or emulsifiers



15



easy

## INGREDIENTS FOR 30 PORTIONS

**2000 g** QimiQ Sauce Base

**1300 g** Wholemeal pasta (small squares)

**4** Egg(s)

**400 g** Alpine cheese [strong] 45 % fat

Nutmeg, grated

Marjoram, rubbed

**100 ml** Sunflower oil

**1000 g** Leek, cut into strips

**1000 g** Turkey ham, finely diced

Salt

**10 g** Pepper

**50 g** Chives, finely sliced

Butter, for the baking tin

## METHOD

1. Cook the pasta in salted water until tender to the bite.
2. Preheat the oven to 360° F (conventional oven).
3. Mix the pasta, QimiQ Sauce Base, eggs, cheese, nutmeg and marjoram together.
4. Fry the leek in the oil. Add the ham and continue to fry until done. Add to the pasta mixture and season with salt and pepper.
5. Pour into a greased baking tray.
6. Bake in the preheated oven for approx. 20-25 minutes or until golden brown.
7. Portion, sprinkle with chives and serve immediately.