



POLENTA AND TOMATO BAKED DISH



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 6 PORTIONS

| | |
|---------------|----------------------------------|
| 250 g | QimiQ Classic, room temperature |
| 500 ml | Vegetable stock |
| 150 g | Corn Meal |
| 4 | Egg yolk(s) |
| 1 | Onion(s), finely chopped |
| 2 | Garlic clove(s), finely chopped |
| 50 g | Ham, finely diced |
| | Olive oil |
| 3 | Tomato(es), cored |
| 1 tbsp | Basil, finely chopped |
| 200 g | Mozzarella, finely diced |
| | Salt and pepper |
| 4 | Egg white(s) |
| | Olive oil, for the baking tin |
| | Bread crumbs, for the baking tin |

METHOD

1. Preheat an oven to 340 °F (conventional oven).
2. Bring the vegetable stock to a boil. Add the polenta and cook at low temperature stirring constantly for approx. 15 minutes. Allow to cool.
3. Whisk the unchilled QimiQ Classic smooth. Add the egg yolks and mix into the cold polenta.
4. Fry the onion, garlic and ham in olive oil. Remove from the heat, add to the tomato, basil and mozzarella and mix well.
5. Season to taste with salt and pepper and fold into the polenta mixture.
6. Whisk the egg whites stiff and carefully fold into the mixture.
7. Pour into the greased baking dish and bake in a hot oven for approx. 30 minutes.