

## BROCCOLI GRATIN WITH EBLY AND SMOKED SALMON

## **QimiQ BENEFITS**

- 100% natural, contains no preservatives, additives or emulsifiers
- Bake stable
- Lightly binds oven baked dishes
- Full creamy taste with less fat and cholesterol





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easy

## **INGREDIENTS FOR 4 PORTIONS**

500 g	Broccoli
1 packet	Ebly Tender Wheat Express
150 g	Smoked salmon, cut into strips
FOR THE FILLING	
125 g	QimiQ Classic, unchilled
1	Egg(s)
50 ml	Milk
	Salt and pepper
75 g	Cheese, grated

## **METHOD**

- 1. Cut the broccoli heads into small florets and cook in salted water for about 3 minutes, rinse with cold water and drain. Alternately layer the broccoli, Ebly Tender Wheat Express and smoked salmon in a greased gratin dish.
- 2. For the filling, whisk QimiQ Classic smooth. Add the egg, milk and mix well. Season to taste
- 3. Pour the filling over the broccoli mixture, top with grated cheese. Bake in oven with top heat for approx. 5 minutes until golden brown.