



AUBERGINE AND SAUSAGE CASSEROLE



QimiQ BENEFITS

- Bake stable
- Full creamy taste with less fat and cholesterol
- Oven baked dishes remain moist for longer
- Sauce can be mixed cold, no cooking required



15



easy

INGREDIENTS FOR 10 PORTIONS

480 g	QimiQ Cream Base
560 g	Eggplant, peeled
240 g	Aidells Portobello Mushroom Sausage, sliced
20 g	Garlic, minced
120 g	Spanish onion(s), diced
240 g	Whole egg(s)
8 g	Salt
4 g	Black pepper, freshly ground
360 g	Fontina cheese, grated
160 g	Bread crumbs, ground
120 g	Parmesan, grated
80 g	Tomato(es), diced

METHOD

1. Preheat the oven to 350° F/175° C.
2. Cook eggplant in 2 cups of water, salt and lemon juice until tender, drain and let stand.
3. Cook sausage, garlic and onion until sausage is fully cooked.
4. Arrange eggplant coins tiled around a greased ovenproof casserole dish leaving an open area in center.
5. In a bowl combine sausage mix, eggs, salt, pepper, QimiQ Sauce Base, Fontina and 1/2 the bread crumbs. Pour the mixture into center of the eggplant lined casserole.
6. Sprinkle with grated parmesan cheese and remaining bread crumbs. Bake for 25 minutes until golden brown.
7. Top with diced tomatoes.