



# THREE POTATO AU GRATIN



## QimiQ BENEFITS

- Oven baked dishes remain moist for longer
- Bake stable
- Binds with fluid - no separation of ingredients
- Full creamy taste with less fat and cholesterol



15



easy

## INGREDIENTS FOR 1165 G

<b>300 g</b>	QimiQ Cream Base
<b>175 g</b>	Purple Potatoes
<b>175 g</b>	Sweet potatoes
<b>175 g</b>	Potatoes
<b>25 g</b>	Olive oil extra virgin
<b>15 g</b>	Garlic, minced
<b>100 g</b>	Spanish onion(s), diced
<b>20 g</b>	Salt
<b>2 g</b>	Black pepper, freshly ground
<b>200 g</b>	Gruyere cheese , grated

## METHOD

1. Preheat the oven to 350° F/175° C.
2. Peel and slice all the potatoes into 1/8 inch rounds, place in water to prevent discoloration.
3. Saute garlic and onion in the olive oil, remove from heat and set aside to cool.
4. Add the QimiQ Sauce Base to the cooled onion and garlic mixture, season to taste.
5. In a greased a 9 x13 baking dish begin layering purple potatoes, cheese and QimiQ Sauce Base mixture. Repeat process with all potatoes.
6. Top with grated Gruyere, cover, and bake in oven for about 40-45 minutes.
7. Remove from oven, uncover and continue to cook till desired colour is achieved.