



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

300 g QimiQ Cream Base

175 g Purple Potatoes

175 g Sweet potatoes

175 g Potatoes

25 g Olive oil extra virgin

15 g Garlic, minced

100 g Spanish onion(s), diced

20 g Salt

2 g Black pepper, freshly ground

200 g 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.