



POTATO GRATIN



QimiQ BENEFITS

- Full creamy taste with less fat and cholesterol
- Problem-free reheating possible
- Can easily be pre-prepared



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g	QimiQ Classic, chilled
500 g	Potatoes, peeled, cooked
0.5	Onion(s), finely chopped
1	Garlic clove(s), finely chopped
100 g	Mushrooms, finely sliced [émincé PF]
1 tbsp	Butter
75 ml	Clear vegetable stock
	Salt and pepper
	Marjoram
1	Egg(s)
70 g	Emmenthal cheese, grated
	Butter, for the baking tin
	Bread crumbs, for the baking tin
	Emmenthal cheese, to gratinate

METHOD

1. Preheat the oven to 200° C (conventional oven).
2. Thinly slice the potatoes.
3. Fry the onion, garlic and mushrooms in butter. Douse with the stock and finish with the cold QimiQ Classic. Season to taste.
4. Remove the mixture from the heat and stir in the egg.
5. Layer the potato slices alternately with the grated cheese and mushroom sauce in a greased oven proof dish. Finish with a layer of mushroom sauce.
6. Bake in the hot oven for approx. 45 minutes. Sprinkle with the remaining cheese approx. 5 minutes before removing from the oven.