



# AUBERGINE AND SAUSAGE CASSEROLE



## QimiQ BENEFITS

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



15



easy

## INGREDIENTS FOR 522 G

<b>120 g</b>	QimiQ Cream Base
<b>60 g</b>	Aidells Portobello Mushroom Sausage, sliced
<b>5 g</b>	Garlic, minced
<b>30 g</b>	Spanish onion(s), diced
<b>60 g</b>	Whole egg(s)
<b>2 g</b>	Salt
<b>1 g</b>	Black pepper, freshly ground
<b>90 g</b>	Fontina cheese, grated
<b>40 g</b>	Bread crumbs, ground
<b>30 g</b>	Parmesan, grated
<b>20 g</b>	Tomato(es), diced

## METHOD

1. Preheat the oven to 350° F/175° C.
2. Cook aubergine 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 aubergine 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.