



BAKED MEDITERRANEAN VEGETABLE DISH WITH GARLIC DIP



QimiQ BENEFITS

- Oven baked dishes remain moist for longer
- Quick and easy preparation
- Binds with fluid - no separation of ingredients



15



easy

INGREDIENTS FOR 6 PORTIONS FOR 30 X 20 CM OVEN PROOF DISH

FOR THE VEGETABLE DISH

- 500 g** QimiQ Classic, unchilled
- 20** Baguette slices 15 g each
- Olive oil, for the baking tin
- 1** Courgette(s), sliced
- 1 small** Eggplant, sliced
- 3** Tomato(es), sliced
- 10** Mushrooms, finely sliced [émincé PF]
- 0.5** Red pepper(s), cut into strips
- 0.5** Yellow pepper(s), cut into strips
- 0.5** Green pepper(s), cut into strips
- 2** Spring onion(s), finely sliced
- Salt and pepper
- 45 g** Corn flour / starch
- 30 ml** Olive oil
- 2** Garlic clove(s), chopped
- Oregano, fresh
- Thyme, fresh
- Rosemary, fresh
- 100 g** Pizza cheese, grated

FOR THE GARLIC DIP

- 200 g** Qiminaise

OR

HOMEMADE QIMINAISE, BASE RECIPE ([HTTPS://RDB.QIMIQ.COM/EN/RECIPES/3668](https://rdb.qimiq.com/en/recipes/3668))

- 100 g** Sour cream 15 % fat
- 2** Garlic clove(s), finely chopped
- 1 tbsp** Flat-leaf parsley, finely chopped
- Salt and pepper

METHOD

1. Preheat the oven to 180 °C (conventional oven).
2. Line the greased oven proof dish with the baguette slices and bake for approx. 10 minutes.
3. Alternately layer the vegetables on the bread slices and season with salt and pepper.
4. Whisk the unchilled QimiQ Classic smooth. Add the corn flour, oil, garlic, herbs and half of the cheese and mix well.
5. Pour the mixture over the vegetables, cover and bake at 160 °C for approx. 40-50 minutes.
6. Remove the lid, sprinkle with the remaining cheese and bake with increased top heat for a further 5 minutes.

7. For the garlic dip: mix the ingredients together well and season to taste.