



FARRO AND PARMESAN PIE



QimiQ BENEFITS

- Bake stable
- Light and fluffy consistency
- Full taste with less fat content



15



easy

INGREDIENTS FOR 1352 G

336 g QimiQ Cream Base

225 g Farro

225 g Egg(s)

112 g Milk 3.5 % fat

450 g Parmesan, grated

3 g Salt

1 g White pepper

0.15 g Ground nutmeg

METHOD

1. Preheat the oven to 350°F. Grease an 8-inch springform pan and wrap the bottom with foil.
2. Place farro on sheet pan and toast in oven until slightly browned, about 15 minutes.
3. Meanwhile bring a large pot of salted water to a boil. Add the toasted farro to the water and let cook until tender (for about 20-25 minutes). Make sure farro is al dente.
4. Place the eggs, QimiQ Sauce Base, milk, half of the parmesan cheese and spices into a suitable container and burr mix together. Drain the farro and fold into the QimiQ mixture.
5. Pour the mixture into the springform pan, place into the oven and cook for 40 minutes.
6. Pull out of oven, top with remaining parmesan cheese and place in broiler to brown.
7. Allow to cool for 20 minutes and serve.