



GRATIN SAUCE



QimiQ BENEFITS

- Quick and easy preparation
- Acid stable and does not curdle
- Full taste with less fat content
- Good crust formation



15



easy

INGREDIENTS FOR 10 PORTIONS

540 g	QimiQ Cream Base
20 g	Onion(s), finely sliced
2 g	Garlic, finely chopped
10 ml	Vegetable oil
260 g	Cream cheese
10 g	Salt
1 g	White pepper
6 g	Dill
15 ml	Lemon juice
1 g	Lemon peel, grated

METHOD

1. Sauté the onions and garlic in oil. Allow to cool.
2. Add the QimiQ Sauce Base to the remaining ingredients and mix well.
3. Spread the sauce onto the food of choice and gratinate under the grill at 220 °C.