



GRATINATED BROCCOLI TARTE FLAMBÉE



QimiQ BENEFITS

- Quick and easy preparation
- Creamy indulgent taste with less fat
- Dairy cream - best quality



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Cream Base

160 g Cream cheese

50 g Walnuts, coarsely chopped

250 g Broccoli florets, cooked

80 g Mushrooms, quartered

100 g Cherry tomatoes, quartered

Salt

Black pepper, freshly ground

Ground nutmeg, grated

260 g Tante Fanny fresh flambé tarte dough [or pizza dough]

METHOD

1. Preheat the oven at 220°C (air convection).
2. For the gratin mixture: mix the QimiQ Sauce Base, cream cheese, walnuts and spices together well.
3. Roll out the dough. Spread one third of the gratin mixture evenly onto the dough. Cover with broccoli florets and mushrooms and top with tomatoes. Spread the rest of the gratin mixture on top.
4. Bake for approx. 10 minutes.