



GRATINATED BROCCOLI TARTE FLAMBÉE



QimiQ BENEFITS

- Quick and easy preparation
- Full taste with less fat content
- Problem-free reheating possible



15



easy

INGREDIENTS FOR 10 PORTIONS

650 g QimiQ Cream Base

350 g Cream cheese

130 g Walnuts, coarsely chopped

600 g Broccoli florets, cooked

200 g Mushrooms, quartered

250 g Cherry tomatoes, quartered

Salt

Black pepper, freshly ground

Ground nutmeg, grated

780 g Fresh flambé tarte dough [or pizza dough]

METHOD

1. Mix the QimiQ Sauce Base with the cream cheese, walnuts and spices.
2. 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.
3. Bake at 220 °C (air circulation) for approx. 10 minutes.