



# GRATINATED VEGETABLE SNACK



## QimiQ BENEFITS

- Quick and easy preparation
- Creamy indulgent taste with less fat
- Foolproof



15



easy

## INGREDIENTS FOR 4 PORTIONS

- 1 package** Puff pastry
- 2** Courgette(s), sliced
- 1** Eggplant, sliced
- 3** Tomato(es), sliced

## FOR THE GRATIN MIXTURE

- 250 g** QimiQ Cream Base
- 100 g** Mozzarella, finely diced
- Salt
- Pepper
- Ground nutmeg, grated

## METHOD

1. Preheat the oven to 220 °C (conventional oven). Roll out the pastry and cut into rectangles.
2. For the gratin mixture: mix the QimiQ Sauce Base together with the mozzarella and spices and season to taste.
3. Spread one part of the gratin mixture onto the puff pastry. Arrange the vegetables on top and cover with the remaining gratin mixture.
4. Bake in the preheated oven for approx. 15 minutes.