



GRATINATED VEGETABLE SNACK



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 10 PORTIONS

2 package Puff pastry

320 g Courgette(s), sliced

320 g Eggplant, sliced

320 g Tomato(es), sliced

FOR THE GRATIN MIXTURE

500 g QimiQ Cream Base

200 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 with the mozzarella and spices and season to taste.
3. Spread a 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.