



# 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 Classic, unchilled

**200 g** Mozzarella, finely diced

**60 g** White bread crumbs

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: whisk the unchilled QimiQ Classic smooth. Add the mozzarella, bread crumbs and spices and mix well. 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.