



FRUIT AU GRATIN



QimiQ BENEFITS

- Problem-free reheating possible
- Alcohol stable and does not curdle
- Creamy indulgent taste with less fat



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easy

INGREDIENTS FOR 4 PORTIONS

FOR THE GRATINATING SAUCE

- 125 g** QimiQ Cream Base
- 100 g** Brie 70 % fat , finely diced
- 100 g** Low fat quark [cream cheese]
- 1** Egg yolk(s)
- 100 ml** Milk
- 2 tbsp** Grand Marnier

FOR THE FRUIT

- 2** Kiwi , sliced
- 2** Banana(s), sliced
- 50 g** Black grapes, cored
- 50 g** White grapes, cored
- Powdered sugar
- Mint , to decorate

METHOD

1. Preheat the oven to 220° C (conventional oven).
2. For the gratinating sauce: blend the QimiQ Classic, brie, quark, egg yolk, butter and Grand Marnier in a food processor until smooth.
3. Pour the mixture equally into 4 greased oven proof dishes and bake in the preheated oven for approx. 7 minutes.
4. Cover with the fruit and bake for a further 4 minutes. Dust with icing sugar and serve decorated with mint leaves.