



GRATINATED BROCCOLI



QimiQ BENEFITS

- Quick and easy preparation
- Full taste with less fat content
- Smooth and creamy consistency in seconds



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Classic, unchilled

160 g Cream cheese

2 tbsp White bread crumbs

Salt

Black pepper, freshly ground

Ground nutmeg, grated

400 g Broccoli florets, cooked

100 g Cherry tomatoes, quartered

METHOD

1. Preheat the baking oven to 220 °C (air circulation).
2. Whisk the unchilled QimiQ Classic smooth. Add the cream cheese, white bread crumbs and spices and mix well.
3. Place the cooked broccoli onto a greased baking sheet and cover it with the QimiQ mixture.
4. Bake for approx. 15 minutes.
5. Garnish with the cherry tomatoes.