



# TURNIP CASSEROLE



## QimiQ BENEFITS

- Good crust formation
- Longer presentation times without loss of quality
- Enhances the natural taste of added ingredients



15



easy

## INGREDIENTS FOR 10 PORTIONS

**250 g** QimiQ Cream Base

**230 g** Onion(s)

**20 g** Garlic

**1 g** Bay leaf

Ground nutmeg

**100 g** Chicken stock

**125 ml** White wine

**600 g** Turnips, diced

**100 g** Butter

**10 g** Corn flour / starch

**200 g** DaneKo Blue Cheese

**10 g** Salt

White pepper

## FOR THE CRUST

**250 g** White bread crumbs

**30 g** Chives

**150 g** Butter, melted

## METHOD

1. Split the onions and turnips and sauté in butter. Deglaze with white wine and add the chicken stock. Season to taste and simmer until soft.
2. Add the QimiQ Sauce Base and bind with corn starch. Season to taste. Add the DaneKo Blue Cheese and pour into a casserole.
3. For the crust: mix the white bread crumbs together with the chives and melted butter. Place on top of the ragout and gratinate in the oven.