



CELERIAC AND POTATO GRATIN WITH BLUE CHEESE



QimiQ BENEFITS

- Creamy consistency
- Longer presentation times without loss of quality
- Good crust formation



25



medium

INGREDIENTS FOR 10 PORTIONS

500 g	QimiQ Cream Base
400 g	Potatoes
400 g	Celeriac
300 g	Onion(s)
10 g	Garlic, finely chopped
200 g	Statesboro blue cheese
	Salt and pepper

METHOD

1. Preheat the oven to 180 °C (convection oven).
2. Wash and peel the potatoes and celeriac. Cut into thin slices.
3. Mix all the remaining ingredients well. Add the potatoes and celeriac and fill into a dish.
4. Bake for approx. 35 minutes.