



POTATO GRATIN



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

1.2 kg Potatoes

20 g Garlic, finely chopped

60 g Parmesan, grated

Salt and pepper

METHOD

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