



GRATINATED COURGETTES



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Good crust formation
- Quick and easy preparation



15



easy

INGREDIENTS FOR 4 PORTIONS

2 Courgette(s)

FOR THE GRATINATING MIXTURE

250 g QimiQ Cream Base

1 package Cream cheese, (175 g)

30 g Bread crumbs

1 bunch(es) Chives, finely chopped

Salt

Black pepper, freshly ground

METHOD

1. Preheat the oven to 190 °C (conventional oven).
2. Wash the courgettes and halve lengthwise.
3. For the gratin mixture: mix the QimiQ Sauce Base with the remaining ingredients well.
4. Spread the gratin mixture onto the courgettes. Bake for approx. 15 minutes.