



GRATINATED VEGETABLE ROSES



QimiQ BENEFITS

- Quick and easy preparation
- Gluten free
- Creamy indulgent taste with less fat



10



easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Cream Base

125 g Cream cheese

60 g Parmesan, grated

Salt

Black pepper, freshly ground

Ground nutmeg, grated

300 g Broccoli florets, cooked

300 g Cauliflower, cooked

METHOD

1. Preheat the baking oven to 220 °C (conventional oven).
2. For the gratin mixture: mix the QimiQ Sauce Base, cream cheese, Parmesan and spices together well.
3. Place the cooked vegetable roses onto a greased baking sheet and cover with the gratin mixture.
4. Bake in the preheated oven for approx. 10 minutes.
5. **Tip:** Alpine cheese can be used instead of Parmesan.