



VAN KAAS GOUDA AUX GRATIN OF ROOT VEGETABLES



QimiQ BENEFITS

- Good crust formation
- Quick and easy preparation
- Longer presentation times without loss of quality



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INGREDIENTS FOR 10 PORTIONS

1000 g	QimiQ Cream Base
150 g	Celeriac, sliced
150 g	Parsnips, fresh, sliced
150 g	Potatoes, sliced
2	Red onion(s), sliced
150 g	Golden beet(s), sliced
150 g	Turnips, sliced
150 g	Kohlrabi, sliced
10 g	Rosemary, chopped
10 g	Thyme, chopped
10 g	Sage, chopped
10 g	Flat-leaf parsley, chopped
1.5 g	Ground nutmeg, ground
750 g	Van Kaas Gouda
5	Egg yolk(s)
150 g	Bread crumbs
50 g	Butter, melted
50 g	Parmesan, grated

METHOD

1. Preheat the oven to 180 °C (conventional oven).
2. Layer the vegetable slices with the herbs, spices and Van Kaas Gouda into a greased baking dish.
3. Mix the QimiQ Sauce Base together with the egg yolks, bread crumbs, melted butter, Parmesan and Karst cheese and spread onto the vegetables. Cover with greased baking paper and aluminium foil and bake in the preheated oven for approx. 60 minutes.
4. With a skewer, test to see if cooked, and remove the baking paper and aluminium foil. Continue to bake until golden brown.
5. Remove from the oven and allow to rest for 15-20 minutes before serving.