



# WILD MUSHROOM AND BREAD CASSEROLE WITH GARDEN HERBS



## QimiQ BENEFITS

- Quick and easy preparation



15



easy

## Tips

Garnish with tomatoes and garden herbs.

## INGREDIENTS FOR 10 PORTIONS

<b>1 kg</b>	QimiQ Cream Base
<b>1 litre(s)</b>	QimiQ Sauce Hollandaise
<b>4</b>	Red onion(s), finely sliced
<b>600 g</b>	Wild mushrooms
<b>320 g</b>	Butter
	Salt and pepper
	Ground nutmeg, ground
<b>2.8 kg</b>	White toasting bread, without rind
<b>700 g</b>	Cream cheese
<b>16</b>	Egg yolk(s)
<b>16</b>	Egg white(s)
<b>50 g</b>	Flat-leaf parsley, chopped
<b>50 g</b>	Chives, chopped

## METHOD

1. Preheat the oven to 160 °C (conventional oven).
2. Sauté the onions and mushrooms in the butter. Add the QimiQ Sauce Base and season to taste with salt, pepper and nutmeg. Add the mixture to the bread.
3. Add the cream cheese and egg yolks and mix well.
4. Whisk the egg whites until stiff and fold into the bread mixture.
5. Fill the mixture into a greased baking dish and bake in the preheated oven for approx. 20-25 minutes.
6. Heat the QimiQ Sauce Hollandaise. Mix in the chopped herbs and serve with the casserole.