



MEDITERRANEAN VEGETABLE CASSEROLE



QimiQ BENEFITS

- Can be gratinated, heat stable, microwave stable



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easy

Tips

Garnish with grated Parmesan.

INGREDIENTS FOR 4 PORTIONS

250 ml QimiQ Sauce Hollandaise

150 g Carrot(s), peeled, sliced

300 g Broccoli florets

500 g Green asparagus, cooked, cut into pieces

300 g Potatoes, peeled, sliced

1 tbsp Basil, finely chopped

100 g Dried tomatoes, chopped

METHOD

1. Preheat the oven to 220 °C (air circulation).
2. Cook the carrots, broccoli, asparagus and potatoes in salted water until firm to the bite.
3. Mix the QimiQ Sauce Hollandaise with the basil and dried tomatoes.
4. Place the vegetables into a baking dish and spread the QimiQ Sauce Hollandaise mixture on top. Gratinates in the preheated oven for approx. 10 minutes.