



MEDITERRANEAN VEGETABLE CASSEROLE



QimiQ BENEFITS

- Gratinable stable, heat stable, microwave stable



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easy

Tips

Garnish with grated Parmesan.

INGREDIENTS FOR 10 PORTIONS

500 ml QimiQ Sauce Hollandaise

300 g Carrot(s), peeled, sliced

600 g Broccoli florets

1 kg Green asparagus, cooked, cut into pieces

600 g Potatoes, peeled, sliced

Salt

2 tbsp Basil, finely chopped

200 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. Gratinate in the preheated oven for approx. 10 minutes.