



CELERIAC AND POTATO GRATIN WITH BLUE CHEESE



QimiQ BENEFITS

- Creamy consistency
- Longer presentation times without loss of quality
- Good crust formation



25



medium

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Cream Base

300 g Potatoes

150 g Celeriac

150 g Onion(s)

10 g Garlic, finely chopped

150 g Blue veined cheese

Salt and pepper

METHOD

1. Preheat the oven to 180 °C (convection oven).
2. Wash and peel the potatoes and celeriac. Cut into thin slices.
3. Mix all the remaining ingredients well. Add the potatoes and celeriac and fill into a dish.
4. Bake for approx. 35 minutes.