



BAKED VEGETABLE DISH



QimiQ BENEFITS

- Can easily be pre-prepared
- Problem-free reheating possible
- 100% natural, contains no preservatives, additives or emulsifiers
- Pure indulgence with less fat



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Cream Base

100 g Onion(s), finely chopped

5 g Garlic, finely chopped

40 g Butter

1000 g Seasonal mixed vegetables

Savory, fresh

Salt and pepper

1 Egg(s)

40 g Emmenthal cheese, grated

TO GRATINATE

10 g Emmenthal cheese, grated

20 g Parmesan, freshly grated

METHOD

1. Pre-heat the oven to 180 °C (air circulation).
2. Fry the onions and garlic in butter until soft. Add the vegetables, season to taste and mix well. Allow to cool.
3. Add the egg and cheese to the QimiQ Sauce Base, mix well and stir into the vegetables.
4. Pour the vegetable mixture into a greased oven proof dish. Sprinkle with cheese and bake in the hot oven for approx. 30 minutes.