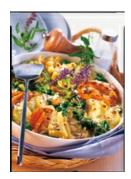


BAKED VEGETABLE DISH



QimiQ BENEFITS

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





easy

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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
- 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.