



# POTATO GRATIN WITH WILD GARLIC AND MUSHROOMS



## QimiQ BENEFITS

- Cremiger Genuss bei weniger Fett und weniger Cholesterin
- Schöne Krustenbildung
- Gute Vorbereitung möglich



easy

## INGREDIENTS FOR 4 CASSEROLE DISHES

<b>250 g</b>	QimiQ Cream Base
<b>5 medium</b>	Potatoes
<b>1 Handful</b>	Champignons
<b>1 Handful</b>	Fresh wild garlic
<b>1</b>	Lemon
<b>2 cl</b>	Olive oil
	Salt
	Pepper
<b>50 g</b>	Gouda min. 45 % fat

## METHOD

1. Peel the potatoes and cut them into very thin slices. Wash the mushrooms and also cut them thinly.
2. Preheat the oven to 240 °C (fan oven). Finely chop the wild garlic and grate the zest from the lemon.
3. Place the potato slices and mushrooms in a bowl and mix well with the olive oil, lemon zest and a generous amount of salt and pepper.
4. Pour the vegetable mixture into small casserole dishes (as a side dish) or into a larger casserole dish (as a main dish) and press down slightly.
5. Mix the QimiQ Cream Base with salt, pepper and lemon juice and divide into the dishes.
6. Grate the Gouda finely and sprinkle over it.
7. Bake in the oven for about 25 minutes - the cheese should be melted and already browned or crispy.