



# FRUIT AU GRATIN



## QimiQ BENEFITS

- Problem-free reheating possible
- Alcohol stable and does not curdle
- Creamy indulgent taste with less fat



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easy

## INGREDIENTS FOR 8 PORTIONS

### FOR THE GRATINATING SAUCE

<b>250</b>	QimiQ Cream Base
<b>200 g</b>	Brie 70 % fat , finely diced
<b>200 g</b>	Low fat quark [cream cheese]
<b>2</b>	Egg yolk(s)
<b>200 ml</b>	Milk
<b>40 ml</b>	Grand Marnier

### FOR THE FRUIT

<b>4</b>	Kiwi , sliced
<b>4</b>	Banana(s), sliced
<b>100 g</b>	Black grapes, cored
<b>100 g</b>	White grapes, cored
	Powdered sugar
	Mint , to decorate

## METHOD

1. Preheat the oven to 220° C (conventional oven).
2. For the gratinating sauce: blend the QimiQ Cream Base, brie, quark, egg yolk, butter and Grand Marnier smooth.
3. Pour into a greased oven proof dish and bake in the preheated oven for approx. 12 minutes.
4. Cover with the fruit and bake for a further 6-8 minutes. Dust with icing sugar and serve decorated with mint leaves.