



BAKED VEGETABLE DISH



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Can easily be pre-prepared
- No additional binding necessary
- Problem-free reheating possible
- 100% natural, contains no preservatives, additives or emulsifiers
- Reduces drying out on regeneration



15



easy

INGREDIENTS FOR 10 PORTIONS

500 g	QimiQ Cream Base
200 g	Onion(s), finely chopped
15 g	Garlic, finely chopped
80 g	Butter
2 kg	Seasonal mixed vegetables Savory, fresh
	Salt and pepper
2	Egg(s)
80 g	Emmenthal cheese, grated

TO GRATINATE

20 g	Emmenthal cheese, grated
40 g	Parmesan, freshly grated

METHOD

1. Preheat the Convotherm to 155 °C with convection.
2. Fry the onions and garlic in butter until soft. Add the vegetables and savory, season to taste and mix well. Allow to cool.
3. Add the eggs and cheese to the QimiQ Sauce Base. Add the vegetables and mix well.
4. Pour into a greased oven-proof baking dish, sprinkle with the remaining cheese and bake in the preheated oven for approx. 25 minutes.