



BROCCOLI SOUFFLÉ WITH TOMATO SAUCE



QimiQ BENEFITS

- Foolproof
- Oven baked dishes remain moist for longer
- Problem-free reheating possible



25



easy

INGREDIENTS FOR 10 PORTIONS

FÜR DAS SOUFFLÉ

750 g	QimiQ Classic, unchilled
1000 g	Broccoli
5	Egg(s)
25 g	Corn flour / starch
	Ground nutmeg, grated
	Salt and pepper
	Bread crumbs, for the baking tin
	Butter, for the baking tin

FOR THE SAUCE

1000 g	Tomatoes, puréed
80 g	Shallot(s), finely chopped
60 ml	Vegetable oil
	Garlic, finely chopped
2 tsp	Sugar
2 tsp	Balsamic vinegar
	Salt and pepper
	Basil

METHOD

1. Cook the broccoli in salted water for about until tender, rinse with cold water and drain.
2. Preheat the oven to 180°C (conventional oven).
3. For the soufflé: Blend the QimiQ Classic, broccoli, eggs, starch, nutmeg, salt and pepper together until smooth.
4. Grease 10 soufflé dishes with butter and dust with crumbs. Pour the mixture into the dishes and bake in a water bath for 25 minutes.
5. For the tomato sauce: Fry the shallots in oil until soft. Add the garlic, sugar and vinegar and allow to simmer for a further 2 minutes.
6. Add the tomatoes, salt, pepper and basil and continue to simmer for a further 10 minutes at low heat. Purée the sauce with a blender.
7. Serve the broccoli soufflé with the tomato sauce and decorate with basil leaves.