



BROCCOLI GRATIN WITH EBLY AND SMOKED SALMON

QimiQ BENEFITS

- All natural, contains no preservatives, additives or emulsifiers
- Bake stable
- Lightly binds oven baked dishes
- Full creamy taste with less fat and cholesterol



15



easy

INGREDIENTS FOR 4 PORTIONS

500 g Broccoli

1 packet Ebly Tender Wheat Express

150 g Smoked salmon, cut into strips

FOR THE FILLING

125 g QimiQ Classic, room temperature

1 Egg(s)

50 ml Milk

Salt and pepper

75 g Cheese, grated

METHOD

1. Cut the broccoli heads into small florets and cook in salted water for about 3 minutes, rinse with cold water and drain. Alternately layer the broccoli, Ebly Tender Wheat Express and smoked salmon in a greased gratin dish.
2. For the filling, whisk QimiQ Classic smooth. Add the egg, milk and mix well. Season to taste.
3. Pour the filling over the broccoli mixture, top with grated cheese. Bake in oven with top heat for approx. 5 minutes until golden brown.