



POTATO GRATIN



QimiQ BENEFITS

- Full creamy taste with less fat and cholesterol
- Problem-free reheating possible
- Can easily be pre-prepared



15



easy

INGREDIENTS FOR 4 PORTIONS

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|---------------|----------------------------------|
| 250 g | QimiQ Classic, chilled |
| 500 g | Potatoes, peeled, cooked |
| 0.5 | Onion(s), finely chopped |
| 1 | Garlic clove(s), finely chopped |
| 100 g | Mushrooms, finely sliced |
| 1 tbsp | Butter |
| 75 ml | Clear vegetable stock |
| | Salt and pepper |
| | Marjoram |
| 1 | Egg(s) |
| 70 g | Emmenthal cheese, grated |
| | Butter, for the baking tin |
| | Bread crumbs, for the baking tin |
| | Emmenthal cheese, to gratinate |

METHOD

1. Preheat the oven to 390° F (conventional oven).
2. Thinly slice the potatoes.
3. Fry the onion, garlic and mushrooms in butter. Douse with the stock and finish with the cold QimiQ Classic. Season to taste.
4. Remove the mixture from the heat and stir in the egg.
5. Layer the potato slices alternately with the grated cheese and mushroom sauce in a greased oven proof dish. Finish with a layer of mushroom sauce.
6. Bake in the hot oven for approx. 45 minutes. Sprinkle with the remaining cheese approx. 5 minutes before removing from the oven.