



# BAKED POTATO AND CHEESE DISH



## QimiQ BENEFITS

- Oven baked dishes remain moist for longer
- Problem-free reheating possible
- Enhances the natural taste of added ingredients



25



easy

## INGREDIENTS FOR 6 INDIVIDUAL BAKING DISHES

<b>500 g</b>	QimiQ Classic, room temperature
<b>3</b>	Egg yolk(s)
<b>20 g</b>	Corn starch
<b>200 g</b>	Gruyere cheese , grated
<b>150 g</b>	Lean bacon, sliced
<b>2 pcs</b>	Onion(s), finely chopped
<b>3 pcs</b>	Garlic clove(s), finely chopped
	Olive oil, to fry
<b>700 g</b>	Potatoes, cooked
<b>4 tbsp</b>	Chives, finely chopped
	Salt and pepper
	Nutmeg, grated
<b>3</b>	Egg white(s)
	Olive oil, for the baking tin
	Bread crumbs, for the baking tin

## METHOD

1. Preheat an oven to 340 °F (conventional oven).
2. Whisk the unchilled QimiQ Classic smooth. Add the egg yolks, corn starch and cheese and mix well.
3. Lay the bacon slices on a baking sheet and bake until crispy. Chop into small pieces.
4. Fry the onion and garlic in oil until soft and allow to cool.
5. Add the QimiQ mixture, bacon and onion mixture to the mashed potato and mix well. Season to taste.
6. Whip the egg whites and pinch of salt until stiff and carefully fold into the mixture.
7. Divide into greased individual baking dishes and bake in the hot oven for approx. 40 minutes.