



BAKED MEDITERRANEAN VEGETABLE DISH WITH GARLIC DIP



QimiQ BENEFITS

- Oven baked dishes remain moist for longer
- Quick and simple preparation
- Binds with fluid - no separation of ingredients



15



easy

INGREDIENTS FOR 6 PORTIONS, FOR 12" X 8" BAKING DISH

FOR THE VEGETABLE DISH

500 g QimiQ Classic, room temperature

20 Baguette slices 15 g each

Olive oil, for the baking tin

1 Zucchini, sliced

1 small Eggplant, sliced

3 Tomato(es), sliced

10 Mushrooms, finely sliced

0.5 Red bell pepper(s), cut into strips

0.5 Yellow bell pepper(s), cut into strips

0.5 Green bell pepper(s), cut into strips

2 Green onion(s), finely sliced

Salt and pepper

45 g Corn starch

30 ml Olive oil

2 Garlic clove(s), minced

Oregano, fresh

Thyme, fresh

Rosemary, fresh

100 g Pizza cheese, grated

FOR THE GARLIC DIP

200 g Qiminaise

OR

HOMEMADE QIMINAISE, BASE RECIPE ([HTTPS://RDB.QIMIQ.COM/US/RECIPES/3668](https://rdb.qimiQ.com/us/recipes/3668))

100 g Sour cream 15 % fat

2 Garlic clove(s), finely chopped

1 tbsp Parsley, finely chopped

Salt and pepper

METHOD

1. Preheat an oven to 360 °F (conventional oven).
2. Line the greased baking dish with the baguette slices and bake for approx. 10 minutes.
3. Alternately layer the vegetables on the bread slices and season with salt and pepper.
4. Whisk the unchilled QimiQ Classic smooth. Add the corn starch, oil, garlic, herbs and half of the cheese and mix well.
5. Pour the mixture over the vegetables, cover and bake at 320 °F for approx. 40-50 minutes.
6. Remove the lid, sprinkle with the remaining cheese and bake with increased top heat for a further 5 minutes.

7. For the garlic dip: mix the ingredients together well and season to taste.