



GRATIN SAUCE



QimiQ BENEFITS

- Quick and simple preparation
- Acid stable and does not curdle
- Full taste with less fat content
- Good crust formation



15



easy

INGREDIENTS FOR 10 PORTIONS

540 g QimiQ Sauce Base

20 g Onion(s), finely sliced

2 g Garlic, finely chopped

10 ml Vegetable oil

260 g Cream cheese

10 g Salt

1 g White pepper

6 g Dill

15 ml Lemon juice

1 g Lemon peel, grated

METHOD

1. Sauté the onions and garlic in oil. Allow to cool.
2. Add the QimiQ Sauce Base to the remaining ingredients and mix well.
3. Spread the sauce onto the food of choice and gratinate under the grill at 430 °F.