



# GRATINATED BROCCOLI TARTE FLAMBÉE



## QimiQ BENEFITS

- Quick and simple preparation
- Creamy indulgent taste with less fat
- Dairy cream - best quality



15



easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Sauce Base

**160 g** Cream cheese

**50 g** Walnuts, coarsely chopped

**250 g** Broccoli florets, cooked

**80 g** Mushrooms, quartered

**100 g** Cherry tomatoes, quartered

Salt

Black pepper, freshly ground

Nutmeg, grated

**260 g** Fresh flambé tarte dough [or pizza dough]

## METHOD

1. Preheat the oven at 430°F (air convection).
2. For the gratin mixture: mix the QimiQ Sauce Base, cream cheese, walnuts and spices together well.
3. Roll out the dough. Spread one third of the gratin mixture evenly onto the dough. Cover with broccoli florets and mushrooms and top with tomatoes. Spread the rest of the gratin mixture on top.
4. Bake for approx. 10 minutes.