



APRICOT AND NECTARINE GRATIN FROM THE GRILL



QimiQ BENEFITS

- Acid stable and does not curdle
- Bake stable
- Full taste with less fat content



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easy

INGREDIENTS FOR 4 PORTIONS

125 g QimiQ Classic, room temperature

10 Apricots

3 Nectarine(s)

120 g Mascarpone

50 g Sugar

2 package Vanilla sugar

2 Egg(s)

1 Egg yolk(s)

0.5 Lemon(s), juice and finely grated zest

1 tbsp AP Flour

METHOD

1. Wash the apricots and nectarines, halve and remove the stone.
2. Whisk the QimiQ Classic smooth. Add the remaining ingredients and mix well.
3. Place the apricots and nectarines into a greased oven proof dish and top with the gratinating sauce.
4. Bake on a grill over indirect heat with closed lid at 320 °F for approx. 20 minutes.
5. Dust with the powdered sugar and serve.