



GRATINATED VEGETABLE SNACK



QimiQ BENEFITS

- Quick and simple preparation
- Creamy indulgent taste with less fat
- Guaranteed to succeed



15



easy

INGREDIENTS FOR 4 PORTIONS

- 1 package** Puff pastry
- 2** Zucchini, sliced
- 1** Eggplant, sliced
- 3** Tomato(es), sliced

FOR THE GRATIN MIXTURE

- 250 g** QimiQ Sauce Base
- 100 g** Mozzarella, finely diced
- Salt
- Pepper
- Nutmeg, grated

METHOD

1. Preheat an oven to 430 °F (conventional oven). Roll out the pastry and cut into rectangles.
2. For the gratin mixture: mix the QimiQ Sauce Base together with the mozzarella and spices and season to taste.
3. Spread a part of the gratin mixture onto the puff pastry. Arrange the vegetables on top and cover with the remaining gratin mixture.
4. Bake in the preheated for approx. 15 minutes.