



# GRATINATED BROCCOLI



## QimiQ BENEFITS

- Quick and simple preparation
- Full taste with less fat content
- Smooth and creamy consistency in seconds



15



easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Classic, room temperature

**160 g** Cream cheese

**2 tbsp** White bread crumbs

Salt

Black pepper, freshly ground

Nutmeg, grated

**400 g** Broccoli florets, cooked

**100 g** Cherry tomatoes, quartered

## METHOD

1. Preheat the baking oven to 430 °F (air circulation).
2. Whisk the unchilled QimiQ Classic smooth. Add the cream cheese, white bread crumbs and spices and mix well.
3. Place the cooked broccoli onto a greased baking sheet and cover it with the QimiQ mixture.
4. Bake for approx. 15 minutes.
5. Garnish with the cherry tomatoes.