



TURNIP CASSEROLE



QimiQ BENEFITS

- Good crust formation
- Longer shelf life without loss of quality
- Enhances the natural taste of added ingredients



15



easy

INGREDIENTS FOR 10 PORTIONS

250 g QimiQ Sauce Base

230 g Onion(s)

20 g Garlic

1 g Bay leaf

Nutmeg

100 g Chicken stock

125 ml White wine

600 g Turnips, diced

100 g Butter

10 g Corn starch

200 g DaneKo Blue Cheese

10 g Salt

White pepper

FOR THE CRUST

250 g White bread crumbs

30 g Chives

150 g Butter, melted

METHOD

1. Split the onions and turnips and sauté in butter. Deglaze with white wine and add the chicken stock. Season to taste and simmer until soft.
2. Add the QimiQ Sauce Base and bind with corn starch. Season to taste. Add the DaneKo Blue Cheese and pour into a casserole.
3. For the crust: mix the white bread crumbs together with the chives and melted butter. Place on top of the ragout and gratinate in the oven.