



# CELERIAC AND POTATO GRATIN WITH STATESBORO BLUE CHEESE



## QimiQ BENEFITS

- Creamy consistency
- Longer shelf life without loss of quality
- Good crust formation



25



medium

## INGREDIENTS FOR 10 PORTIONS

**500 g** QimiQ Sauce Base

**400 g** Potatoes

**400 g** Celeriac

**300 g** Onion(s)

**10 g** Garlic, finely chopped

**200 g** Statesboro blue cheese

Salt and pepper

## METHOD

1. Backofen auf 180°C (Ober- und Unterhitze) vorheizen.
2. Wash and peel the potatoes and celeriac. Cut into thin slices.
3. Mix all the remaining ingredients well. Add the potatoes and celeriac and fill into a dish.
4. Bake at 180°C for approx. 35 minutes.