



POTATO AND VEGETABLE GRATIN



QimiQ BENEFITS

- Dairy cream - best quality
- Smooth and creamy consistency in seconds
- Creamy indulgent taste with less fat



easy

INGREDIENTS FOR 10 PORTIONS

600 g QimiQ Sauce Base

8 Egg(s)

Salt and pepper

Nutmeg, ground

2.5 kg Potatoes, peeled and cooked, sliced

300 g Broccoli florets, cooked

300 g Cauliflower, cooked

100 g Leek, cut into strips

200 g Parmesan, grated

METHOD

1. For the gratin mixture: mix the QimiQ Sauce Base with eggs and spices together well.
2. Place the potato slices, broccoli, cauliflower and leek onto a buttered baking tin. Spread the gratin mixture onto the vegetables, strew the parmesan on top and bake at 356°F for approx. 20 minutes.