



# GRATINATED COURGETTES



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Good crust formation
- Quick and simple preparation



15



easy

## INGREDIENTS FOR 4 PORTIONS

2 Zucchini

## FOR THE GRATINATING MIXTURE

**250 g** QimiQ Sauce Base

**1 package** Cream cheese, (175 g)

**30 g** Bread crumbs

**1 bunch(es)** Chives, finely chopped

Salt

Black pepper, freshly ground

## METHOD

1. Preheat an oven to 370 °F (conventional oven).
2. Wash the courgettes and halve lengthwise.
3. For the gratin mixture: mix the QimiQ Sauce Base with the remaining ingredients well.
4. Spread the gratin mixture onto the courgettes. Bake for approx. 15 minutes.