



# GRATINATED VEGETABLE ROSES



## QimiQ BENEFITS

- Quick and simple preparation
- Gluten free
- Creamy indulgent taste with less fat



10



easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Sauce Base

**125 g** Cream cheese

**60 g** Parmesan, grated

Salt

Black pepper, freshly ground

Nutmeg, grated

**300 g** Broccoli florets, cooked

**300 g** Cauliflower, cooked

## METHOD

1. Preheat the baking oven to 428 °F (conventional oven).
2. For the gratin mixture: mix the QimiQ Sauce Base, cream cheese, Parmesan and spices together well.
3. Place the cooked vegetable roses onto a greased baking sheet and cover with the gratin mixture.
4. Bake in the preheated oven for approx. 10 minutes.
5. **Tipp:** Statt Parmesan kann auch Bergkäse verwendet werden.