

## VAN KAAS GOUDA AUX GRATIN OF ROOT VEGETABLES



## **QimiQ BENEFITS**

- Good crust formation
- Quick and simple preparation
- Longer shelf life without loss of quality



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## **INGREDIENTS FOR 10 PORTIONS**

150 g Celeriac, sliced 150 g Parsnips, fresh, sliced 150 g Potatoes, sliced 2 Red onion(s), sliced 150 g Golden beet(s), sliced 150 g Turnips, sliced 150 g Kohlrabi , sliced 10 g Rosemary, minced 10 g Thyme, minced 10 g Sage, minced 10 g Parsley, minced 15 g Nutmeg, ground 750 g Van Kaas Gouda 5 Egg yolk(s)	1000 g	QimiQ Sauce Base
150 g Potatoes, sliced 2 Red onion(s), sliced 150 g Golden beet(s), sliced 150 g Turnips, sliced 150 g Kohlrabi , sliced 10 g Rosemary, minced 10 g Thyme, minced 10 g Sage, minced 10 g Parsley, minced 11 g Parsley, minced 11 g Nutmeg, ground 15 g Van Kaas Gouda	150 g	Celeriac, sliced
2 Red onion(s), sliced  150 g Golden beet(s), sliced  150 g Turnips, sliced  150 g Kohlrabi , sliced  10 g Rosemary, minced  10 g Thyme, minced  10 g Sage, minced  10 g Parsley, minced  10 g Van Kaas Gouda	150 g	Parsnips, fresh, sliced
150 g Golden beet(s), sliced 150 g Turnips, sliced 150 g Kohlrabi , sliced 10 g Rosemary, minced 10 g Thyme, minced 10 g Sage, minced 10 g Parsley, minced 11 g Parsley, minced 11 g Van Kaas Gouda	150 g	Potatoes, sliced
150 g Turnips, sliced 150 g Kohlrabi , sliced 10 g Rosemary, minced 10 g Thyme, minced 10 g Sage, minced 10 g Parsley, minced 1.5 g Nutmeg, ground 750 g Van Kaas Gouda	2	Red onion(s), sliced
150 g Kohlrabi , sliced  10 g Rosemary, minced  10 g Thyme, minced  10 g Sage, minced  10 g Parsley, minced  1.5 g Nutmeg, ground  750 g Van Kaas Gouda	150 g	Golden beet(s), sliced
10 g Rosemary, minced 10 g Thyme, minced 10 g Sage, minced 10 g Parsley, minced 1.5 g Nutmeg, ground 750 g Van Kaas Gouda	150 g	Turnips, sliced
10 g Thyme, minced 10 g Sage, minced 10 g Parsley, minced 1.5 g Nutmeg, ground 750 g Van Kaas Gouda	150 g	Kohlrabi , sliced
10 g Sage, minced 10 g Parsley, minced 1.5 g Nutmeg, ground 750 g Van Kaas Gouda	10 g	Rosemary, minced
10 g Parsley, minced 1.5 g Nutmeg, ground 750 g Van Kaas Gouda	10 g	Thyme, minced
1.5 g Nutmeg, ground 750 g Van Kaas Gouda	10 g	Sage, minced
<b>750 g</b> Van Kaas Gouda	10 g	Parsley, minced
·	1.5 g	Nutmeg, ground
5 Eag volk(s)	<b>750</b> g	Van Kaas Gouda
99 )/	5	Egg yolk(s)
150 g Bread crumbs	150 g	Bread crumbs
<b>50 g</b> Butter, melted	50 g	Butter, melted
<b>50 g</b> Parmesan, grated	50 g	Parmesan, grated

## **METHOD**

- 1. Preheat the oven to 350 °F (conventional oven).
- 2. Layer the vegetable slices with the herbs, spices and Van Kaas Gouda cheese into a greased baking dish
- 3. Mix the QimiQ Sauce Base together with the egg yolks, bread crumbs, melted butter, Parmesan and Karst cheese and spread onto the vegetables. Cover with greased baking paper and aluminium foil and bake in the preheated oven for approx. 60 minutes.
- 4. With a skewer, test to see if cooked, and remove the baking paper and aluminium foil. Continue to bake until golden brown.
- 5. Remove from the oven and allow to rest for 15-20 minutes before serving.