



MEDITERRANEAN VEGETABLE CASSEROLE



QimiQ BENEFITS

- Gratin stable, heat stable, microwave stable



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easy

Tips

Garnish with grated Parmesan.

INGREDIENTS FOR 10 PORTIONS

500 ml QimiQ Sauce Hollandaise

300 g Carrot(s), peeled, sliced

600 g Broccoli florets

1 kg Green asparagus, cooked, cut into pieces

600 g Potatoes, peeled, sliced

Salt

2 tbsp Basil, finely chopped

200 g Dried tomatoes, minced

METHOD

1. Preheat an oven to 430 °F (air circulation).
2. Cook the carrots, broccoli, asparagus and potatoes in salted water until firm to the bite.
3. Mix the QimiQ Sauce Hollandaise with the basil and dried tomatoes.
4. Place the vegetables into a baking dish and spread the QimiQ Sauce Hollandaise mixture on top. Gratin in the preheated oven for approx. 10 minutes.