



CELERIAC AND POTATO GRATIN WITH STATESBORO BLUE CHEESE



QimiQ BENEFITS

- Creamy consistency
- Longer shelf life without loss of quality
- Good crust formation



25



medium

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Sauce Base

300 g Potatoes

150 g Celeriac

150 g Onion(s)

10 g Garlic, finely chopped

150 g Blue cheese

Salt and pepper

METHOD

1. Backofen auf 180°C (Ober- und Unterhitze) vorheizen.
2. Wash and peel the potatoes and celeriac. Cut into thin slices.
3. Mix all the remaining ingredients well. Add the potatoes and celeriac and fill into a dish.
4. Bake at 180°C for approx. 35 minutes.