



# BAKED VEGETABLE DISH



## QimiQ BENEFITS

- Problem-free reheating possible
- Natural taste
- Pure indulgence with less calories



15



easy

## INGREDIENTS FOR 10 PORTIONS

**200 g** Onion(s), finely chopped

**15 g** Garlic, chopped

**80 g** Butter

**100 ml** Clear vegetable stock

**2000 g** Seasonal mixed vegetables

Salt and pepper

**500 g** QimiQ Classic, room temperature

**2** Egg(s)

**100 g** Emmenthal cheese, grated

## METHOD

1. Fry the onion and garlic in butter until soft and douse with the vegetable stock. Add the vegetables, season, mix well.
2. Whisk QimiQ Classic smooth. Add the eggs and cheese and mix well. Add to the vegetable mixture.
3. Pour into a greased baking dish and sprinkle with grated cheese.
4. Bake for 20-25 minutes.