



# FRUIT AU GRATIN



## QimiQ BENEFITS

- Problem-free reheating possible
- Alcohol stable and does not curdle
- Creamy indulgent taste with less fat



15



easy

## INGREDIENTS FOR 8 PORTIONS

### FOR THE GRATINATING SAUCE

**250** QimiQ Sauce Base

**200 g** Brie 70 % fat , finely diced

**200 g** Low fat quark [cream cheese]

**2** Egg yolk(s)

**200 ml** Milk

**40 ml** Grand Marnier

### FOR THE FRUIT

**4** Kiwi , sliced

**4** Banana(s), sliced

**100 g** Black grapes, cored

**100 g** Green grapes, cored

Powdered sugar

Mint, to decorate

## METHOD

1. Preheat the oven to 430° F (conventional oven).
2. For the gratinating sauce: blend the QimiQ Classic, brie, quark, egg yolk, butter and Grand Marnier smooth.
3. Pour into a greased oven proof dish and bake in the preheated oven for approx. 12 minutes.
4. Cover with the fruit and bake for a further 6-8 minutes. Dust with powdered sugar and serve decorated with mint leaves.