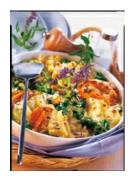
QimiQ

BAKED VEGETABLE DISH



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Can easily be pre-prepared
- No additional binding neccessary
- Problem-free reheating possible
- All natural, contains no preservatives, additives or emulsifiers
- Reduces drying out on regeneration





15

easy

INGREDIENTS FOR 10 PORTIONS

500 a	QimiQ Sauce Base
500 g	QilliQ Sauce base
200 g	Onion(s), finely chopped
15 g	Garlic, finely chopped
80 g	Butter
2 kg	Seasonal mixed vegetables
	Savory, fresh
	Salt and pepper
2	Egg(s)
80 g	Emmenthal cheese, grated
TO GRATINATE	
20 g	Emmenthal cheese, grated
40 g	Parmesan, freshly grated

METHOD

- 1. Preheat the Convotherm to 310 °F with convection.
- 2. Fry the onions and garlic in butter until soft. Add the vegetables and savory, season to taste and mix well. Allow to cool.
- 3. Add the eggs and cheese to the QimiQ Sauce Base. Add the vegetables and mix well.
- 4. Pour into a greased oven-proof baking dish, sprinkle with the remaining cheese and bake in the preheated Convotherm for approx. 25 minutes.