



# BAKED VEGETABLE DISH



## QimiQ BENEFITS

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



15



easy

## INGREDIENTS FOR 10 PORTIONS

**500 g** QimiQ 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.