



SPANISH OMELETTE WITH SALSA SAUCE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation
- No content maintained
- No content maintained



15



easy

INGREDIENTS FOR 4 PORTIONS

FOR THE OMELETTE

125 g	QimiQ Cream Base
5	Egg(s)
200 g	Potatoes, peeled
100 g	Onion(s), finely sliced
3 tbsp	Olive oil
0.5	Red pepper(s), finely sliced
2 tbsp	Chives, finely chopped

FOR THE SALSA SAUCE

125 g	QimiQ Classic, unchilled
100 g	Red taco sauce
2 tbsp	Sunflower oil
	Mustard, to taste
	Salt and pepper, to taste
	Lemon juice, to taste

METHOD

1. For the omelette: mix the QimiQ Sauce Base with the eggs until smooth.
2. Fry the potatoes and onion in olive oil until the potatoes are done. Allow to cool, add the red pepper and chives and stir into the egg / QimiQ Sauce Base mixture. Season with salt and pepper.
3. Place into an oven proof dish and bake at 140 °C until the mixture solidifies.
4. For the salca sauce: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well. Season to taste.