



SPANISH OMELETTE WITH SALSA SAUCE



QimiQ BENEFITS

- No separation of added liquids
- Problem-free reheating possible
- Creamy indulgent taste with less fat



15



easy

INGREDIENTS FOR 4 PORTIONS

FOR THE OMELETTE

- 80 g** QimiQ Classic
- 5** Egg(s)
- 200 g** Potatoes, peeled
- 100 g** Onion(s), finely sliced
- 30 ml** Olive oil
- 50 g** Red pepper(s), finely sliced
- 20 g** Chives, finely chopped

FOR THE SALSA SAUCE

- 125 g** QimiQ Classic, unchilled
- 100 g** Red taco sauce
- 35 ml** Sunflower oil
- Mustard, to taste
- Salt and pepper, to taste
- Lemon juice, to taste

METHOD

1. For the omelette: whisk the unchilled QimiQ Classic smooth. Add the eggs and mix well.
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 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 salsa sauce: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well. Season to taste.