



SPANISH OMELETTE WITH SALSA SAUCE



QimiQ BENEFITS

- Quick and easy preparation
- Emulsifies with oil
- Reduces discolouration
- Creamy indulgent taste with less fat



15



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE OMELETTE

200 g	QimiQ Cream Base
10	Egg(s)
400 g	Potatoes, peeled
200 g	Onion(s), finely sliced
60 ml	Olive oil
100 g	Red pepper(s), finely sliced
40 g	Chives, finely chopped

FOR THE SALSA SAUCE

250 g	QimiQ Classic, unchilled
200 g	Red taco sauce
65 g	Sunflower oil
	Mustard
	Salt and pepper
	Lemon juice

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.