



CREAM SPINACH WITH FRIED POTATOES AND FRIED EGG



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Problem-free reheating possible



15



easy

INGREDIENTS FOR 4 PORTIONS

FOR THE CREAM SPINACH

125 g QimiQ Cream Base

600 g Spinach, frozen, pureed

Garlic

Salt and pepper

FOR THE FRIED POTATOES

600 g Potatoes

50 g Butter

1 Onion(s), finely chopped

Salt and pepper

FOR THE FRIED EGGS

4 Egg(s)

10 g Butter

Salt

METHOD

1. Thaw the spinach and warm up. Stir in QimiQ Sauce Base and continue to cook until the required consistency has been achieved. Season with garlic, salt and pepper.
2. Boil and peel the potatoes. Allow to cool and slice. Fry the potato slices, add the onion and fry well. Season with salt and pepper.
3. Fry the eggs in butter, salt and serve immediately with the spinach and fried potatoes.