



# 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

<b>125 g</b>	QimiQ Cream Base
<b>600 g</b>	Spinach, frozen, pureed
	Garlic
	Salt and pepper

### FOR THE FRIED POTATOES

<b>600 g</b>	Potatoes
<b>50 g</b>	Butter
<b>1</b>	Onion(s), finely chopped
	Salt and pepper

### FOR THE FRIED EGGS

<b>4</b>	Egg(s)
<b>10 g</b>	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.