



# BACON AND CHEDDAR FRITTATA



## QimiQ BENEFITS

- Can be frozen and defrosted without loss of quality
- 100% natural, contains no preservatives, additives or emulsifiers



15



easy

## INGREDIENTS FOR 10 PORTIONS

**100 g** QimiQ Cream Base

**425 g** Whole egg(s)

Salt and pepper

**30 g** Nueske's Bacon sliced , diced

**15 g** Red pepper(s), brunoise

**15 g** Poblano pepper, brunoise

**20 g** Red onion(s), brunoise

**4 g** Chives, finely chopped

**30 g** Excalibur English Cheddar Cheese, grated

## METHOD

1. In a medium mixing bowl place the eggs, QimiQ Sauce Base, seasoning, and pulse with an immersion blender until desired consistency is reached.
2. In a 10-inch cast iron pan cook bacon until it starts to crisp. Remove bacon and set aside on a paper towel to soak up extra fats. Pour out all but a tablespoon of bacon fat to cook other ingredients.
3. Place onions in pan with bacon fat and cook until translucent. Add red peppers and poblano peppers, cook 1 minute.
4. Pour in egg mixture while continuously stirring with a spatula.
5. Add chives and cheese while still stirring with spatula until frittata starts to set, mixing cheese evenly.
6. Turn heat to low and finish cooking until frittata is set and desired texture is reached.