



ROSEMARY HAM AND GRUYERE OMELETTE



QimiQ BENEFITS

- Deep freeze stable
- Problem-free reheating possible



15



easy

INGREDIENTS FOR 2 PORTIONS

45 g	QimiQ Cream Base
175 g	Whole egg(s)
	Salt and pepper
15 g	Butter
20 g	Red pepper(s), brunoise
20 g	Poblano pepper, brunoise
15 g	Shallot(s), brunoise
40 g	Fra'Mani Rosemary Ham , finely diced
25 g	Gruyere cheese , finely grated
1 g	Thyme, finely chopped

METHOD

1. Place the eggs, QimiQ Sauce Base and seasoning in a medium mixing bowl and pulse with a small immersion blender until desired consistency is reached.
2. In a medium skillet heat butter. Add red pepper, poblano pepper, shallots and cook for 3 minutes.
3. Add ham and cook for 1 minute.
4. Pour in egg mixture, add gruyere and thyme while stirring continuously with a spatula.
5. Continue to stir with a spatula until omelette sets up and desired consistency is reached.