



# 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.