



TRIPLE CRÈME BRIE AND APPLE OMELETTE



QimiQ BENEFITS

- Quick and easy preparation
- Natural taste
- Reduces discolouration



15



easy

INGREDIENTS FOR 1 PORTION

45 g QimiQ Cream Base

175 g Whole egg(s)

Salt and pepper

85 g Butter

50 g Apple(s), sour, thinly sliced

2 g Ground nutmeg, freshly ground

3 g Sugar

10 g Spring onion(s)

85 g La Bonne Vie Triple Crème Brie, diced

METHOD

1. In a medium size mixing bowl pulse together the QimiQ Sauce Base, eggs, and seasoning with a small immersion blender until desired consistency is reached.
2. In a small skillet heat half of the butter. Add the apples, nutmeg, sugar and cook until apples are translucent but holding shape.
3. Meanwhile heat the other half of the butter in a medium size skillet and cook the spring onions for 1 minute.
4. Pour the egg mixture into the medium skillet with the green onions while stirring with a spatula.
5. Immediately add the apple mixture and brie to the medium skillet while continuing to stir with the spatula.
6. Continue to stir omelette until egg begins to set and the desired consistency is reached.
7. Fold omelette in half or leave flat depending on presentation purpose.