



# CREAM SPINACH WITH FRIED POTATOES AND FRIED EGG



## QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Creamy indulgent taste with less fat
- Problem-free reheating possible



15



easy

## INGREDIENTS FOR 4 PORTIONS

### FOR THE CREAM SPINACH

**125 g** QimiQ Classic, chilled

**600 g** Spinach, frozen, pureed

Garlic

Salt and pepper

### FOR THE FRIED POTATOES

**600 g** Potatoes

**50 g** Butter

**1** Onion(s), finely chopped

Salt and pepper

### FOR THE FRIED EGGS

**4** Egg(s)

**10 g** Butter

Salt

## METHOD

1. Thaw the spinach and warm up. Season with garlic, salt and pepper and finish with the cold QimiQ Classic.
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.