



# SHEEP'S CREAM CHEESE FRITTATA WITH SPINACH AND BROWN BREAD



## QimiQ BENEFITS

- Full taste with less fat content
- Quick and easy preparation
- Oven baked dishes remain moist for longer



15



easy

## INGREDIENTS FOR 10 PORTIONS

<b>600 g</b>	QimiQ Cream Base
<b>300 g</b>	Onion(s), finely sliced
<b>40 g</b>	Garlic, finely chopped
<b>200 g</b>	Butter
<b>400 g</b>	Leaf spinach, blanched
<b>10</b>	Egg yolk(s)
<b>125 g</b>	Walnuts, chopped
<b>10</b>	Egg white(s)
	Salt
	Black pepper, freshly ground
<b>750 g</b>	Brown bread, without crust
<b>300 g</b>	Sheep's cream cheese

## METHOD

1. Fry the onions and garlic in butter until soft. Add the spinach leaves and season to taste. Allow to cool.
2. Mix the QimiQ Cream Base (previously Sauce Base) with the egg yolks and walnuts well and stir into the spinach mixture.
3. Beat the egg whites until stiff and fold into the QimiQ mixture.
4. Cut the bread slices into cubes and place into a greased pan or baking dish.
5. Pour the mixture over the bread cubes and top with the pieces of cream cheese.
6. Bake in a preheated oven at 190 °C for approx. 15 minutes.