



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 4 PORTIONS

250 g QimiQ Classic, unchilled

120 g Onion(s), finely sliced

10 g Garlic, finely chopped

80 g Butter

160 g Leaf spinach, blanched

4 Egg yolk(s)

50 g Walnuts, chopped

4 Egg white(s)

Salt

Black pepper, freshly ground

300 g Brown bread, without crust

120 g Sheep's cream cheese

METHOD

1. Preheat the oven to 190 °C (air circulation).
2. Fry the onions and garlic in butter until soft. Add the spinach leaves and season to taste. Allow to cool.
3. Whisk the unchilled QimiQ Classic smooth. Add the egg yolks and walnuts and mix well. Stir into the spinach mixture.
4. Beat the egg whites until stiff and fold into the QimiQ mixture.
5. Cut the bread slices into cubes and place into a greased pan or baking dish.
6. Pour the mixture over the bread cubes and top with the pieces of cream cheese.
7. Bake in the preheated oven for approx. 15 minutes.