



# POTATO AND CHORIZO FRITTATA



## QimiQ BENEFITS

- Oven baked dishes remain moist for longer
- Full taste with less fat content
- Problem-free reheating possible



25



easy

## INGREDIENTS FOR 4 PORTIONS

**375 g** QimiQ Cream Base

**60 g** Butter

**300 g** Waxy potatoes, peeled

**200 g** Courgette(s), thinly sliced

**80 g** Leek, finely sliced

**100 g** Red pepper(s), diced

**5** Egg(s)

**100 g** Sour cream 15 % fat

Salt

Black pepper, freshly ground

Ground nutmeg, ground

Rosemary, chopped

**100 g** Chorizo [Spanish paprika salami], sliced

**120 g** Sheep's cream cheese

## METHOD

1. Grease a fireproof pan or an ovenproof dish with butter.
2. Spread the potato and courgette slices onto the bottom of the pan and place the remaining vegetables on top.
3. Mix the QimiQ Sauce Base, eggs, sour cream and spices well and spread onto the vegetables.
4. Spread the chorizo and sheep's cream cheese onto the frittata and bake at indirect and low heat and covered on the grill.