



# WHITE BREAD SOUFFLÉ WITH SHEEP'S CREAM CHEESE AND SPINACH



## QimiQ BENEFITS

- Bake stable
- Full taste with less fat content
- 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
	Salt
	Black pepper, freshly ground
<b>750 g</b>	White bread , without crust
<b>10</b>	Egg white(s)
<b>300 g</b>	Sheep's cream cheese

## METHOD

1. Fry the onions and garlic in the butter until soft. Add the spinach leaves and fry briefly. Add the walnuts and bread cubes and season to taste. Allow to cool.
2. Mix the QimiQ Sauce Base and egg yolks together well and season to taste. Add to the spinach mixture and mix well.
3. Beat the egg whites until stiff and fold into the QimiQ mixture.
4. Pour the mixture into greased forms and top with pieces of cream cheese.
5. Bake in a preheated oven at 190 °C for approx. 15 minutes.