



OMELETTE



QimiQ BENEFITS

- Reduces moisture migration
- Light and fluffy consistency
- Deep freeze stable



15



easy

INGREDIENTS FOR 10 PORTIONS

150 g QimiQ Cream Base

15 Egg(s)

Salt and pepper

80 g Butter

METHOD

1. Mix the eggs and QimiQ Sauce Base together well.
2. Heat the butter in a pan. Pour in the egg mixture and cook until firm. Fold the omelette in half.
3. Garnish and serve.