



GEMÜSE-EIERSCHWAMMERL-FRITTATA



QimiQ BENEFITS

- Bake stable
- Full taste with less fat content
- Quick and easy preparation
- Problem-free reheating possible



25



easy

INGREDIENTS FOR 1 TARTE FORM, Ø 28 CM

| | |
|------------------|---------------------------------------|
| 250 g | QimiQ Classic |
| 8 | Slice(s) of brown bread, 0,5 cm thick |
| 600 g | Courgette(s), sliced |
| 300 g | Chanterelles, frozen |
| 90 g | Red onion(s), finely sliced |
| 350 g | Red pepper(s), finely shredded |
| 10 g | Garlic, chopped |
| 10 g | Salt |
| pinch(es) | Pepper |
| pinch(es) | Ground nutmeg, ground |
| pinch(es) | Cumin, ground |
| 40 ml | Olive oil |
| 7 | Egg(s) |
| 600 g | Potatoes, peeled, thinly sliced |

METHOD

1. Preheat a baking oven to 170°C (air circulation).
2. Den Boden einer Form mit Schwarzbrotsscheiben auslegen.
3. Zucchinischeiben in heißen Olivenöl beidseitig anbraten. Herausnehmen und auf Küchentuch abtropfen lassen.
4. Sauté the chanterelles, red onions, red peppers and spices in hot olive oil.
5. Whisk the QimiQ Classic until smooth. Add the eggs and mix well. Season to taste with salt and pepper.
6. Layer the potatoes into a tart tin, alternately with the courgettes and chanterelle mixture. Pour in the QimiQ Classic mixture. Bake in the preheated oven for approx. 25 minutes.