



# SCRAMBLED EGGS



## QimiQ BENEFITS

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



## INGREDIENTS FOR 1210 G

**150 g** QimiQ Cream Base

**1000 g** Egg(s)

Salt and pepper

**60 g** Butter

## METHOD

1. Mix the eggs and QimiQ Sauce Base together well. Season with the salt and pepper.
2. Heat the butter in a pan. Pour in the egg mixture and cook until it starts to solidify. Stir until firm.
3. Garnish and serve.