



FRITTATA WITH FETA AND DIVINA OLIVES



QimiQ BENEFITS

- Good crust formation
- Longer presentation times without loss of quality
- Quick and easy preparation



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INGREDIENTS FOR 10 PORTIONS

100 g QimiQ Cream Base

654 g Whole egg(s)

35 g Onion(s), diced

150 g Feta cheese, crumbled

45 g Divina Kalamata olives, quartered

40 g Poblano pepper, diced

80 g Smoked bacon, diced

40 g Red pepper(s), diced

Baguette(s), sliced

METHOD

1. Line the bottom of a greased stainless steel pan with the toasted baguette slices and top with the onions, peppers, Divina Kalamata olives and feta.
2. Blend the QimiQ Sauce Base with the Feta cheese and eggs until smooth.
3. Preheat the oven to 165°C.
4. Pour the egg mixture onto the other ingredients and bake for approx. 45 minutes in the preheated oven.