



CHEESE AND HERB STUFFED RICE OMELETTE



QimiQ BENEFITS

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



15

INGREDIENTS FOR 10 PORTIONS

FOR THE OMELETTES

350 g QimiQ Cream Base

2 kg Whole egg(s)

FOR THE FILLING

400 g QimiQ Cream Base

70 g Onion(s), finely diced

5 g Garlic, finely chopped

60 ml Olive oil

280 g Rice

550 ml Vegetable stock, or water

400 g Cheese, grated

60 g Flat-leaf parsley, finely chopped

Bay leaf

Salt and pepper

METHOD

1. For the filling: sauté the onions and garlic in olive oil. Add the rice, vegetable stock or water and QimiQ Sauce Base and season to taste. Allow to simmer until soft while stirring continuously.
2. Add the cheese and parsley to the warm rice mixture and mix well.
3. For the omelette: mix the eggs and QimiQ Sauce Base together well and pour into a hot pan. Cook until lightly firm and place the rice mixture into the middle. Fold the omelette in half.
4. Garnish as required and serve.