



VEGETABLE AND CHANTERELLE FRITTATA



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation
- Problem-free reheating possible



25



easy

INGREDIENTS FOR 1 TART MOULD 28 CM Ø

250 g	QimiQ Cream Base
300 g	Courgette(s), sliced
300 g	Chanterelles, fresh
100 g	Red onion(s), finely sliced
300 g	Red pepper(s), finely shredded
10 g	Garlic, chopped
	Salt
	Pepper
pinch(es)	Ground nutmeg, ground
40 ml	Olive oil
4	Egg(s)
600 g	Potatoes, peeled, thinly sliced

METHOD

1. Preheat a baking oven to 170°C (air circulation).
2. Sauté the courgette slices in hot olive oil on both sides. Remove from the pan and allow to drain on a piece of kitchen roll.
3. Sauté the chanterelles, red onions, red peppers and spices in hot olive oil.
4. Whisk the QimiQ Sauce Base and the eggs together until smooth. Season to taste with salt and pepper.
5. Layer the potatoes with the courgettes and chanterelle mixture alternately in a tart tin. Pour in the QimiQ Sauce Base mixture.
6. Bake in the preheated oven for approx. 25 minutes.