QimiQ

SCRAMBLED EGGS



QimiQ BENEFITS

- Gluten free
- Reduces discolouration
- Light and fluffy consistency





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INGREDIENTS FOR 4 PORTIONS

75 g QimiQ Cream Base	
8 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.
- 4. **Tip:** Serve with fried bacon.