



OMELETTE



QimiQ BENEFITS

- Gluten free
- Reduces moisture migration
- Light and fluffy consistency



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easy

Tips

Garnish with fresh chives.

INGREDIENTS FOR 4 PORTIONS

75 g QimiQ Cream Base

8 Egg(s)

50 g Streaky bacon, diced

40 g Mushrooms, finely sliced [émincé PF]

Salt and pepper

80 g Butter

METHOD

1. Mix the eggs and QimiQ Sauce Base together well. Fold in the bacon and mushrooms and season to taste with salt and pepper.
2. Heat the butter in a pan. Pour in the egg mixture and cook until firm.
3. Fold the omelette in half and serve.