



# BASE RECIPE FOR OMELETTES AND SCRAMBLED EGGS



## QimiQ BENEFITS

- Bain-marie and deep freeze stable
- Compatible with all commonly used machines (or consoles) for the production of egg products
- Reduces discolouration
- No declarable additives
- Reduces drying out on regeneration



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easy

## INGREDIENTS FOR 10 PORTIONS

**150 g** QimiQ Cream Base

**1000 g** Egg(s)

Salt and pepper

## METHOD

1. Add the QimiQ Sauce Base to the egg, mix well and season to taste with salt and pepper.
2. Fry the egg mixture in a non-stick pan until it starts to solidify.
3. Chop up and serve or freeze.