



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



15



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.