



CREAMED SPINACH



QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Creamy indulgent taste with less fat
- Quick and easy preparation



20



easy

INGREDIENTS FOR 10 PORTIONS

230 g QimiQ Cream Base

453 g Spinach

14 g Garlic, minced

55 g Onion(s), diced

28 g Butter

460 g Heavy sour cream

150 g Egg(s), hard boiled, finely chopped

14 g Lemon zest

5 g Ground nutmeg

Salt and pepper, to taste

METHOD

1. Blanch the spinach in boiling water (approx. 20 seconds).
2. Cold quench and squeeze.
3. Chop coarsely and set aside.
4. Sweat the garlic and onion in butter until translucent.
5. Add the cream and QimiQ Sauce Base and reduce by half.
6. Season to taste.
7. Add the spinach and all the remaining ingredients and gently reheat.