



CRISPY BACON BREAKFAST SANDWICH



QimiQ BENEFITS

- 100% natural, contains no preservatives, additives or emulsifiers
- Can be frozen and defrosted without loss of quality
- Full creamy taste with less fat and cholesterol



25



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE CHEESE SPREAD

300 g QimiQ Cream Base
600 g White cheddar cheese
60 g Cream cheese
20 g Corn flour / starch
Pepper

FOR THE SCRAMBLED EGGS

100 g QimiQ Cream Base
1 kg Egg(s)
Salt and pepper
Butter

FOR THE SANDWICH

500 g Streaky bacon, sliced
300 g Sweet red pepper, finely diced
Spring onion(s), sliced
10 slices Sandwich bread, thick cut

METHOD

1. For the cheese spread: mix the QimiQ Sauce Base with the cheese, cream cheese, pepper and starch in a food processor until it becomes a smooth texture.
2. For the scrambled eggs: mix the eggs and QimiQ Sauce Base together. Season to taste with the salt and pepper. Heat the butter in a pan and pour in the egg mixture. Cook until it starts to solidify and stir until all the uncooked parts become firm. Cool down.
3. For the Sandwich: roast the bacon in the oven until crispy and cool down. Spread the cheese spread evenly on the bread. Top with the cooled down scrambled eggs. Top with the crispy bacon, peppers and spring onions. Pack and Freeze.
4. Bake directly from freezer to oven at 160-170 °C.