

## **GOAT CHEESE FRITTATA**



## **QimiQ BENEFITS**

- Longer presentation times
- Reduces discolouration
- Quick and easy preparation
- Binds with fluid no separation of ingredients
- Enhances the natural taste of added ingredients





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easy

## **INGREDIENTS FOR 10 PORTIONS**

800 g Whole egg(s) 80 g Broccoli florets 20 g Spring onion(s), finely sliced 150 g Onion(s), finely sliced 70 g Poblano pepper, finely sliced 150 g Red pepper(s), finely sliced 120 g Yellow pepper(s), finely sliced 260 g Goat cheese, coarsely grated	110 g	QimiQ Classic
20 g Spring onion(s), finely sliced 150 g Onion(s), finely sliced 70 g Poblano pepper, finely sliced 150 g Red pepper(s), finely sliced 120 g Yellow pepper(s), finely sliced	800 g	Whole egg(s)
150 g Onion(s), finely sliced 70 g Poblano pepper, finely sliced 150 g Red pepper(s), finely sliced 120 g Yellow pepper(s), finely sliced	80 g	Broccoli florets
70 g Poblano pepper, finely sliced 150 g Red pepper(s), finely sliced 120 g Yellow pepper(s), finely sliced	20 g	Spring onion(s), finely sliced
150 g Red pepper(s), finely sliced 120 g Yellow pepper(s), finely sliced	150 g	Onion(s), finely sliced
120 g Yellow pepper(s), finely sliced	70 g	Poblano pepper, finely sliced
	150 g	Red pepper(s), finely sliced
260 g Goat cheese, coarsely grated	120 g	Yellow pepper(s), finely sliced
	260 g	Goat cheese, coarsely grated

## **METHOD**

- 1. Blend the QimiQ Classic and egg smooth and put to one side. Blanch the
- 2. Place the vegetables and cheese in a Flexipan Apple Tart mould (approx. 2 oz/60 g per mould) and top with the egg mix (approx. 1 oz/30 g per mould).
- 3. Bake at 150° C for approx. 7 minutes.
- 4. Serve garnished with balsamic glaze, pomegranate seeds, diced peppers and decorative whole peppers.