



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



15



easy

INGREDIENTS FOR 10 PORTIONS

| | |
|--------------|---------------------------------|
| 110 g | QimiQ Classic |
| 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 |

METHOD

1. Blend the QimiQ Classic and egg smooth and put to one side. Blanch the broccoli.
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.