



# SPANISH OMELETTE WITH SALSA SAUCE



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and simple preparation
- No content maintained
- No content maintained



15



easy

## INGREDIENTS FOR 4 PORTIONS

### FOR THE OMELETTE

<b>125 g</b>	QimiQ Sauce Base
<b>5</b>	Egg(s)
<b>200 g</b>	Potatoes, peeled
<b>100 g</b>	Onion(s), finely sliced
<b>3 tbsp</b>	Olive oil
<b>0.5</b>	Red bell pepper(s), finely sliced
<b>2 tbsp</b>	Chives, finely chopped

### FOR THE SALSA SAUCE

<b>125 g</b>	QimiQ Classic, room temperature
<b>100 g</b>	Red taco sauce
<b>2 tbsp</b>	Sunflower oil
	Mustard, to taste
	Salt and pepper, to taste
	Lemon juice, to taste

## METHOD

1. For the omelette: mix the QimiQ Sauce Base with the eggs until smooth.
2. Fry the potatoes and onion in olive oil until the potatoes are done. Allow to cool, add the red bell pepper and chives and stir into the egg / QimiQ Sauce Base mixture. Season with salt and pepper.
3. Place into an oven proof dish and bake at 280 °F until the mixture solidifies.
4. For the salca sauce: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well. Season to taste.