



SPANISH OMELETTE WITH SALSA SAUCE



QimiQ BENEFITS

- Quick and simple preparation
- Binds with oil
- Reduces discoloration
- Creamy indulgent taste with less fat



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easy

INGREDIENTS FOR 10 PORTIONS

FOR THE OMELETTE

200 g	QimiQ Sauce Base
10	Egg(s)
400 g	Potatoes, peeled
200 g	Onion(s), finely sliced
60 ml	Olive oil
100 g	Red bell pepper(s), finely sliced
40 g	Chives, finely chopped

FOR THE SALSA SAUCE

250 g	QimiQ Classic, room temperature
200 g	Red taco sauce
65 g	Sunflower oil
	Mustard
	Salt and pepper
	Lemon juice

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.