



ROSEMARY HAM AND GRUYERE OMELETTE



QimiQ BENEFITS

- Freezer stable
- Problem-free reheating possible



15



easy

INGREDIENTS FOR 2 PORTIONS

45 g QimiQ Sauce Base

175 g Whole egg(s)

Salt and pepper

15 g Butter

20 g Red bell pepper(s), brunoise

20 g Poblano pepper, brunoise

15 g Shallot(s), brunoise

40 g Fra'Mani Rosemary Ham , finely diced

25 g Gruyere cheese , finely grated

1 g Thyme, finely chopped

METHOD

1. Place the eggs, QimiQ Sauce Base and seasoning in a medium mixing bowl and pulse with a small immersion blender until desired consistency is reached.
2. In a medium skillet heat butter. Add red pepper, poblano pepper, shallots and cook for 3 minutes.
3. Add ham and cook for 1 minute.
4. Pour in egg mixture, add gruyere and thyme while stirring continuously with a spatula.
5. Continue to stir with a spatula until omelette sets up and desired consistency is reached.