



CREAM SPINACH WITH FRIED POTATOES AND FRIED EGG



QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Creamy indulgent taste with less fat
- Problem-free reheating possible



15



easy

INGREDIENTS FOR 4 PORTIONS

FOR THE CREAM SPINACH

125 g QimiQ Classic, chilled

600 g Spinach, frozen, strained

Garlic

Salt and pepper

FOR THE FRIED POTATOES

600 g Potatoes

50 g Butter

1 Onion(s), finely chopped

Salt and pepper

FOR THE FRIED EGGS

4 Egg(s)

10 g Butter

Salt

METHOD

1. Thaw the spinach and warm up. Season with garlic, salt and pepper and finish with the cold QimiQ Classic.
2. Boil and peel the potatoes. Allow to cool and slice. Fry the potato slices, add the onion and fry well. Season with salt and pepper.
3. Fry the eggs in butter, salt and serve immediately with the spinach and fried potatoes.