



SHEEP'S CREAM CHEESE FRITTATA WITH SPINACH AND BROWN BREAD



QimiQ BENEFITS

- Full taste with less fat content
- Quick and simple preparation
- Oven baked dishes remain moist for longer



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g	QimiQ Sauce Base
120 g	Onion(s), finely sliced
10 g	Garlic, finely chopped
80 g	Butter
160 g	Leaf spinach, blanched
4	Egg yolk(s)
50 g	Walnuts, minced
4	Egg white(s)
	Salt
	Black pepper, freshly ground
300 g	Brown bread, without crust
120 g	Sheep's cream cheese

METHOD

1. Preheat an oven to 360 °F (conventional oven).
2. Fry the onions and garlic in butter until soft. Add the spinach leaves and season to taste. Allow to cool.
3. Mix the QimiQ Sauce Base, egg yolks and walnuts together well and stir into the spinach mixture.
4. Beat the egg whites until stiff and fold into the QimiQ mixture.
5. Cut the bread slices into cubes and place into a greased pan or baking dish.
6. Pour the mixture over the bread cubes and top with the pieces of cream cheese.
7. Bake in the preheated oven for approx. 15 minutes.