



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 10 PORTIONS

600 g	QimiQ Sauce Base
300 g	Onion(s), finely sliced
40 g	Garlic, finely chopped
200 g	Butter
400 g	Leaf spinach, blanched
10	Egg yolk(s)
125 g	Walnuts, minced
10	Egg white(s)
	Salt
	Black pepper, freshly ground
750 g	Brown bread, without crust
300 g	Sheep's cream cheese

METHOD

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