



# 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 Classic, room temperature

**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 (air circulation).
2. Fry the onions and garlic in butter until soft. Add the spinach leaves and season to taste. Allow to cool.
3. Whisk the unchilled QimiQ Classic smooth. Add the egg yolks and walnuts and mix well. 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.