



POTATO AND CHORIZO FRITTATA



QimiQ BENEFITS

- Oven baked dishes remain moist for longer
- Full taste with less fat content
- Problem-free reheating possible



25



easy

INGREDIENTS FOR 4 PORTIONS

375 g QimiQ Sauce Base

60 g Butter

300 g Waxy potatoes, peeled

200 g Zucchini, thinly sliced

80 g Leek, finely sliced

100 g Red bell pepper(s), diced

5 Egg(s)

100 g Sour cream 15 % fat

Salt

Black pepper, freshly ground

Nutmeg, ground

Rosemary, minced

100 g Chorizo, sliced

120 g Sheep's cream cheese

METHOD

1. Grease a fireproof pan or an ovenproof dish with butter.
2. Spread the potato and courgette slices onto the bottom of the pan and place the remaining vegetables on top.
3. Mix the QimiQ Sauce Base, eggs, sour cream and spices well and spread onto the vegetables.
4. Spread the chorizo and sheep's cream cheese onto the frittata and bake at indirect and low heat and covered on the grill.