



WHITE BREAD SOUFFLÉ WITH SHEEP'S CREAM CHEESE AND SPINACH



QimiQ BENEFITS

- Bake stable
- Full taste with less fat content
- 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

Salt

Black pepper, freshly ground

750 g White bread, without crust

10 Egg white(s)

300 g Sheep's cream cheese

METHOD

1. Fry the onions and garlic in the butter until soft. Add the spinach leaves and fry briefly. Add the walnuts and bread cubes and season to taste. Allow to cool.
2. Mix the QimiQ Sauce Base and egg yolks together well and season to taste. Add to the spinach mixture and mix well.
3. Beat the egg whites until stiff and fold into the QimiQ mixture.
4. Pour the mixture into greased forms and top with pieces of cream cheese.
5. Bake in a preheated oven at 380 °F for approx. 15 minutes.