



SCRAMBLED EGGS



QimiQ BENEFITS

- Reduces moisture migration
- Reduces discoloration
- Light and fluffy consistency
- Freezer stable



INGREDIENTS FOR 1210 G

150 g QimiQ Sauce Base

1000 g Egg(s)

Salt and pepper

60 g Butter

METHOD

1. Mix the eggs and QimiQ Sauce Base together well. Season with the salt and pepper.
2. Heat the butter in a pan. Pour in the egg mixture and cook until it starts to solidify. Stir until firm.
3. Garnish and serve.