



BREAKFAST BURRITO WITH PATRICK CUDAHY CHERRY WOOD BACON AND ROASTED PEPPERS



QimiQ BENEFITS

- Reduces discoloration
- Light, fluffy and moist consistency
- Longer shelf life without loss of quality



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INGREDIENTS FOR 10 PORTIONS

135 g	QimiQ Sauce Base
10	Tortilla(s)
900 g	Egg(s)
240 g	Patrick Cudahy cherry wood bacon, diced
240 g	Chorizo, diced
120 g	Poblano pepper, fire roasted
120 g	Red bell pepper(s), fire roasted
80 g	Red onion(s), grilled
	Garlic, finely chopped
	Salt and pepper, as required

METHOD

1. Heat the tortillas. 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. Add the peppers, onions, Patrick Cudahy cherry wood bacon, chorizo and garlic.
4. Fill the tortillas, fold the sides in and wrap tightly. Serve with salsa and sour cream.