



# VEGETABLE AND CHANTERELLE FRITTATA



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and simple preparation
- Problem-free reheating possible



25



easy

## INGREDIENTS FOR 1 TART MOLD 28 CM Ø

<b>250 g</b>	QimiQ Sauce Base
<b>300 g</b>	Zucchini, sliced
<b>300 g</b>	Chanterelles, fresh
<b>100 g</b>	Red onion(s), finely sliced
<b>300 g</b>	Red bell pepper(s), finely shredded
<b>10 g</b>	Garlic, minced
	Salt
	Pepper
<b>pinch(es)</b>	Nutmeg, ground
<b>40 ml</b>	Olive oil
<b>4</b>	Egg(s)
<b>600 g</b>	Potatoes, peeled, thinly sliced

## METHOD

1. Preheat a baking oven to 338°F (air circulation).
2. Sauté the courgette slices in hot olive oil on both sides. Remove from the pan and allow to drain on a piece of kitchen roll.
3. Sauté the chanterelles, red onions, red peppers and spices in hot olive oil.
4. Whisk the QimiQ Sauce Base and the eggs together until smooth. Season to taste with salt and pepper.
5. Layer the potatoes into a tart tin, alternately with the courgettes and chanterelle mixture. Pour in the QimiQ Sauce Base mixture.
6. Bake in the preheated oven for approx. 25 minutes.