

QimiQ BENEFITS

- Gluten free
- Reduces discoloration
- Light and fluffy consistency





INGREDIENTS FOR 4 PORTIONS

| 75 g | QimiQ Sauce Base |
|------|------------------|
| 8 | 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.
- Garnish and serve.
- 4. **Tipp:** Mit gebratenem Speck servieren.