



# CREAMED SPINACH



## QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Creamy indulgent taste with less fat
- Quick and easy preparation



20



easy

## INGREDIENTS FOR 10 PORTIONS

**230 g** QimiQ Sauce Base

**453 g** Spinach

**14** Garlic, minced

**55 g** Onion(s), diced

**28** Butter

**460 g** Heavy sour cream

**150 g** Egg(s), hard boiled, finely chopped

**14 g** Lemon zest

**5 g** Nutmeg

Salt and pepper, to taste

## METHOD

1. Blanch the spinach in boiling water (approx. 20 seconds).
2. Cold quench and squeeze.
3. Chop coarsely and set aside.
4. Sweat the garlic and onion in butter until translucent.
5. Add the cream and QimiQ Sauce Base and reduce by half.
6. Season to taste.
7. Add the spinach and all the remaining ingredients and gently reheat.