



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.