



# CRISPY BACON BREAKFAST SANDWICH



## QimiQ BENEFITS

- All natural, contains no preservatives, additives or emulsifiers
- Can be frozen and defrosted without loss of quality
- Full creamy taste with less fat and cholesterol



25



easy

## INGREDIENTS FOR 10 PORTIONS

### FOR THE CHEESE SPREAD

**300 g** QimiQ Sauce Base  
**600 g** White cheddar cheese  
**60 g** Cream cheese  
**20 g** Corn starch  
Pepper

### FOR THE SCRAMBLED EGGS

**100 g** QimiQ Sauce Base  
**1 kg** Egg(s)  
Salt and pepper  
Butter

### FOR THE SANDWICH

**500 g** Streaky bacon, sliced  
**300 g** Sweet red pepper, finely diced  
Green onion(s), sliced  
**10 slices** Sandwich bread, thick cut

## METHOD

1. For the cheese spread: mix the QimiQ Sauce Base with the cheese, cream cheese, pepper and starch in a food processor until it becomes a smooth texture.
2. For the scrambled eggs: mix the eggs and QimiQ Sauce Base together. Season to taste with the salt and pepper. Heat the butter in a pan and pour in the egg mixture. Cook until it starts to solidify and stir until all the uncooked parts become firm. Cool down.
3. For the sandwich: roast the bacon in the oven until crispy and cool down. Spread the cheese spread evenly on the bread. Top with the cooled down scrambled eggs. Top with the vegetables and sprinkle with the pesto. Pack and Freeze.
4. Bake directly from freezer to oven at 160-170 °C.