



GOAT CHEESE FRITTATA



QimiQ BENEFITS

- Longer presentation times possible under proper refrigeration
- Reduces discoloration
- Quick and simple preparation
- Binds with fluid - no separation of ingredients
- Enhances the natural taste of added ingredients



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easy

INGREDIENTS FOR 10 PORTIONS

110 g	QimiQ Classic
800 g	Whole egg(s)
80 g	Broccoli florets
20 g	Green onion(s), finely sliced
150 g	Onion(s), finely sliced
70 g	Poblano pepper, finely sliced
150 g	Red bell pepper(s), finely sliced
120 g	Yellow bell pepper(s), finely sliced
260 g	Goat cheese, coarsely grated

METHOD

1. Blend the QimiQ Classic and egg with a stick blender until smooth and put to one side. Blanch the broccoli.
2. Place the vegetables and cheese in a Flexipan Apple Tart mold (approx. 2 oz/60 g per mold) and top with the egg mix (approx. 1 oz/30 g per mold).
3. Bake at 300° F for approx. 7 minutes.
4. Serve garnished with balsamic glaze, pomegranate seeds, diced peppers and decorative whole peppers.