Fruit loaf with sweet omelette and quark



Ingredients

- 8 eggs
- 8 slices nut/fruit loaf
- 100 g soft red fruit (raspberries, blackberries, red currents)
- 100 g butter
- 40 ml almond milk
- 40 g quark
- 30 g Bresc tapenade figs
- 20 g honey
- 5 g poppy seeds
- 2 pomegranates
- 2 oranges (grated peel)
- 1 mango
- cress

Used Bresc products



Bresc Tapenade figs 325g

Preparation method

Mix the milk, honey, fig tapenade and 2/3 of the orange peel and beat in the eggs. Cut the mango into 0.5-cm brunoise. Cut the pomegranates in half and remove the seeds with a spoon. Slice the loaf into 8 slices of 1 centimeter and fry them in 50 grams of butter on both sides until they are golden brown. Heat the remaining butter in a pan and gentry fry the mango and pomegranate seeds until they are golden brown. Add the egg mixture and cut out 8 small omelettes. Sprinkle the poppy seeds over the omelettes when they start to solidify. Stir the remaining orange peel into the quark. Serve the omelettes on the bread with a little quark on top. Garnish with red fruit and top them off with cress.

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