



# COLCANNON AND CHAMP



## QimiQ AVANTAGES

- Full creamy taste with less fat and cholesterol
- Longer presentation times without loss of quality
- Enhances the natural taste of added ingredients



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## INGRÉDIENTS POUR 4 PORTIONS

**4 EA** Russet Kartoffeln , Medium diced

**0.25 EA**

**0.5**

**4 OZ** Butter, ungesalzen

**0.5** Ciboulette, finement hachées

**0.25** Sherry Essig\_Vinaigre de Sherry

**2 cs** Poivre blanc

**2 cs** Kosher Salz

## PRÉPARATION

1. Bring a pot of water to a boil.
2. Quickly blanch the Cabbage till soft - Around 7 seconds.
3. To the same pot, add the potatoes and cook till fork tender.
4. Mash the potatoes till smooth - add the Butter, QimiQ Sauce Base, White Pepper, Kosher Salt - thoroughly mix.
5. Fold in the Cabbage, Sherry Vinegar, and 1/2 the Chives.
6. Place in a bowl at top with the remaining Chives.