



COLCANNON AND CHAMP



QimiQ VORTEILE

- 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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leicht

ZUTATEN FÜR 4 PORTIONEN

4 EA Russet Kartoffeln , Medium diced

0.25 EA Kohl

0.5 Tasse(n) QimiQ Sahne-Basis

4 OZ Butter, ungesalzen

0.5 Tasse(n) Schnittlauch, fein gehackt

0.25 Tasse(n) Sherry Essig

2 EL Weißer Pfeffer

2 EL Kosher Salz

ZUBEREITUNG

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.