



SAVOURY POTATO TREATS



QimiQ BENEFITS

- Quick and easy preparation
- Enhances the natural taste of added ingredients
- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer
- Longer presentation times without loss of quality



15



easy

INGREDIENTS FOR 10 PORTIONS

500 g QimiQ Classic, unchilled

8 Slice(s) of pumpernickel bread

500 g Floury potato(es), cooked, peeled, squeezed

500 g Sour cream 15 % fat

Salt and pepper

Ground nutmeg, grated

Caraway seed powder

Chives, finely chopped

Truffle oil

20 ml Balsamic vinegar, white

METHOD

1. Line a square tin with the slices of pumpernickel bread.
2. Whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well. Season to taste and spread the mixture onto the bread.
3. Allow to chill for approx. 4 hours. Cut into small squares before serving and garnish with fried bacon.