



# POTATO FRITTER TOWER



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Reduces discolouration



15



easy

## INGREDIENTS FOR 8 PORTIONS

### FOR THE FRITTERS

- 8** Large potatoes 200 g each
- Salt and pepper
- Sunflower oil, to fry

### FOR THE FILLING

- 250 g** QimiQ Classic, unchilled
- 500 g** Low fat quark [cream cheese]
- 2 tbsp** Flat-leaf parsley, finely chopped
- 2 tbsp** Basil, finely chopped
- 2 tbsp** Chives, finely chopped
- 2 tbsp** Sage leaves, finely chopped
- Salt and pepper

## METHOD

1. Preheat the oven to 80° C (conventional oven).
2. For the fritters, peel and roughly grate the potatoes. Place the potato on kitchen roll to drain off excess fluid and season with salt and pepper.
3. Form fritters and fry in oil. Place in the hot oven to keep warm.
4. For the filling, whisk QimiQ Classic smooth. Add the quark, herbs, salt and pepper and mix well.
5. Sandwich two fritters together with one teaspoon of cream until all the fritters have been used.