



POTOATO WEDGES WITH YOGHURT AND MANGO CHILLI DIP



QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Acid stable and does not curdle



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easy

INGREDIENTS FOR 10 PORTIONS

FOR THE WEDGES

2 kg New potatoes, cut into segments

50 ml Olive oil

Salt and pepper

Caraway seed powder

Curry powder

FOR THE YOGHURT DIP

620 g QimiQ Classic, unchilled

450 g Natural yoghurt

Mixed herbs, finely chopped

Salt

Lemon juice

FOR THE MANGO-CHILLI DIP

500 g QimiQ Classic

500 g Mango(es), peeled

Red chilli pepper, fresh

10 g Salt and pepper

7 g Curry powder

160 ml Sunflower oil

Mustard

Lemon juice

METHOD

1. Preheat the oven to 180° C (conventional oven).
2. Toss the potato in the oil and seasoning mixture and bake in the hot oven for approx. 25 minutes.
3. For the yoghurt dip, whisk QimiQ Classic smooth. Add the remaining ingredients and mix well.
4. For the mango-chilli dip, blend the ingredients together until smooth.