



# POTATO STICKS



## QimiQ BENEFITS

- Problem-free reheating possible
- Full taste with less fat content



15



easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Cream Base

**800 g** Potatoes, cooked in their skins, peeled

**2** Egg(s)

Salt and pepper

Bread crumbs, as required

Olive oil, to fry

## METHOD

1. Finely grate or mash the cold potatoes.
2. Mix together the QimiQ Sauce Base, potato and eggs and season to taste. (Add bread crumbs to form a more compact mixture if required).
3. Form approx. 28 small sticks and fry until golden brown.