



FRENCH POTATO PIE



QimiQ BENEFITS

- Fillings remain moist for longer
- Problem-free reheating possible
- Quick and easy preparation



40



medium

Tips

Replace half of the potatoes with sweet potatoes.

INGREDIENTS FOR 1 SPRINGFORM CAKE TIN 26 CM Ø

2 package Puff pastry

Butter, for the baking tin

1 Egg(s), to brush

FOR THE FILLING

250 g QimiQ Cream Base, unchilled

500 g Potatoes, peeled

2 Onion(s), cut into strips

100 g Streaky bacon, diced

2 Garlic clove(s), finely chopped

100 g Butter

Salt and pepper

Ground nutmeg

3 Egg(s)

1 tbsp Flat-leaf parsley, finely chopped

2 tbsp Tarragon, finely chopped

METHOD

1. Preheat the oven to 180 °C (conventional oven) and prepare the pastry according to the instructions on the package.
2. Slice the potatoes into wafer thin slices.
3. Fry with the onion, bacon and garlic in butter until the potatoes are half cooked. Season with salt, pepper and nutmeg and allow to cool slightly.
4. Mix the QimiQ Sauce Base, eggs, parsley and tarragon with the potato mixture well and adjust the seasoning.
5. Use one sheet of pastry to layer a greased cake tin and allow the excess pastry to hang over the rim.
6. Pour the mixture onto the pastry and top with the second sheet of pastry. Cut off the excess pastry to use to decorate. Brush the surface with egg and cut a small hole in the centre to allow steam to escape.
7. Bake in the hot oven for approx. 50 minutes (cover with tin foil to prevent burning if necessary).