



WILD GARLIC AND KAMUT BURGERS



QimiQ BENEFITS

- Full taste with less fat content
- Problem-free reheating possible
- Quick and easy preparation



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easy

INGREDIENTS FOR 10 PORTIONS

250 g QimiQ Cream Base

8 Egg yolk(s)

100 g Wild garlic

Salt

Black pepper, freshly ground

300 g Kamut, cooked

600 g Floury potato(es), cooked

40 g Corn flour / starch

80 ml Olive oil, to fry

METHOD

1. Puree the QimiQ Sauce Base, egg yolks, wild garlic and spices with an immersion blender until a smooth consistency is achieved. Add to the potatoes.
2. Add the cooked kamut and corn starch and mix well.
3. Form into burgers and fry in the hot olive oil until golden brown.