



CRISPY BLACK PUDDING STICKS WITH HORSERADISH DIP



QimiQ BENEFITS

- Binds with fluid - no separation of ingredients
- Creamy indulgent taste with less fat
- Emulsifies with oil



25



medium

INGREDIENTS FOR 20 SERVINGS

- 500 g** Black pudding
- 100 g** Potatoes, cooked
- 100 g** Apple, chopped
- 50 g** Onion(s), finely chopped
- 2** Garlic clove(s), finely chopped
- Salt and pepper
- Marjoram
- Gingerbread spice
- 30 g** White bread crumbs
- 250 g** Fresh filo pastry, 1 package
- Egg yolk(s), to brush
- Vegetable oil, to deep fry

FOR THE HORSERADISH DIP

- 125 g** QimiQ Classic, unchilled
- 80 g** Sunflower oil
- 40 g** Sour cream 15 % fat
- 5 g** Mustard
- 1 tbsp** Horseradish, grated
- Salt and pepper

METHOD

1. Skin the black pudding, chop up roughly and bake with the potato, apple, onion, garlic, salt, pepper and marjoram at 160° C for approx. 15 minutes.
2. Allow to cool and finely mash together.
3. Add the gingerbread spice and bread crumbs and mix well.
4. Pre-prepare the pastry according to the instructions on the packet and halve lengthwise.
5. Place the black pudding mixture into a piping bag with a 1 cm nozzle and pipe along the edge of each sheet of pastry.
6. Brush the other edge of the pastry with egg yolk, roll tightly and seal well. Deep fry in hot oil until golden brown.
7. For the dip: whisk the QimiQ Classic smooth. Slowly whisk in the oil until emulsified.
8. Add the remaining ingredients and mix well. Serve with the black pudding sticks.