



POTATO, RADISH AND CUCUMBER TATAR



QimiQ BENEFITS

- Binds with fluid - no separation of ingredients
- Longer presentation times
- Full creamy taste with less fat and cholesterol



15



easy

INGREDIENTS FOR 10 PORTIONS

80 g QimiQ Classic, unchilled

100 g Cream cheese

5 g Hot mustard

Salt

Pepper

5 ml Balsamic vinegar, white

5 g Dill, finely chopped

200 g Waxy potatoes, peeled and cooked, finely diced

200 g Radishes, finely diced

200 g Cucumber(s), finely diced

METHOD

1. Whisk QimiQ Classic smooth.
2. Add the cream cheese and season to taste with the mustard, salt, pepper, vinegar and dill.
3. Fold in the potato, radish and cucumber and mix well.
4. Press the mixture into dessert rings (Ø 7 cm) and chill well.
5. Carefully remove the ring and garnish.