



POTATO AND LEEK HASH



QimiQ BENEFITS

- Quick and easy preparation
- Problem-free reheating possible
- 100% natural, contains no preservatives, additives or emulsifiers



15



easy

INGREDIENTS FOR 10 PORTIONS

400 g	QimiQ Cream Base
300 g	Floury potato(es), peeled
80 g	Butter
400 g	Leek, finely shredded
	Salt
	Ground nutmeg
	White pepper
400 g	Puff pastry
1	Egg(s), to brush

METHOD

1. Preheat the Convotherm to 160° C with convection.
2. Heat some of the butter in a frying pan. Add half of the potato, form a large hash and fry on both sides until golden and season to taste. Repeat with the remaining potato.
3. Lightly fry the leek in the remaining butter. Add the QimiQ Sauce Base and continue to cook until soft and the required consistency has been achieved. Season to taste and allow to cool.
4. Top the hashes with a layer of creamy leek. Roll out the puff pastry and cut out two circles approx. 4 cm larger than the hashes. Place on top of the leek and fold under the base of the hash. Lightly pat flat and brush with egg.
5. Place onto a greased baking tray and bake in the preheated oven for approx. 10 minutes.