



WILD GARLIC WITH POACHED EGGS FROM ANDREAS KAIBLINGER



QimiQ BENEFITS

- Längere Präsentationszeit
- Ungekühlt lagerbar



20



easy

INGREDIENTS FOR 4 PORTIONS

200 g Leaf spinach, fresh

70 g Wild garlic

100 ml Vegetable stock

Salt and pepper

Ground nutmeg

200 g QimiQ Whip Pastry Cream

4 Egg(s)

Pecan nuts

Almonds, salted

Popcorn

METHOD

1. Blanch the wild garlic and spinach briefly in hot water. Rinse in cold water and squeeze out the remaining liquid. Place in a blender and pour the hot vegetable stock on top. Add the salt, pepper and some grated nutmeg. Mix the lukewarm mixture with the whipped QimiQ Whip.
2. Place in a blender and pour the hot vegetable stock on top. Add the salt, pepper and some grated nutmeg.
3. Mix the lukewarm mixture with the whipped QimiQ Whip.
4. Break the eggs into a cup and pour them into boiling water at an angle so that the white surrounds the egg yolk. When the egg begins to float, remove from the water when it is just firm enough (about 1-2 minutes).
5. Add the egg to the wild garlic whip and garnish with salted almonds, pecans and popcorn (optional).