



COLCANNON AND CHAMP



QimiQ BENEFITS

- Full creamy taste with less fat and cholesterol
- Longer presentation times without loss of quality
- Enhances the natural taste of added ingredients



15



easy

INGREDIENTS FOR 4 PORTIONS

4 EA Russet potatoes [USA], Medium diced

0.25 EA Cabbage

0.5 cup(s) QimiQ Cream Base

4 OZ Butter, unsalted

0.5 cup(s) Chives, finely chopped

0.25 cup(s) Sherry vinegar

2 tbsp White pepper

2 tbsp Kosher salt

METHOD

1. Bring a pot of water to a boil.
2. Quickly blanch the Cabbage till soft - Around 7 seconds.
3. To the same pot, add the potatoes and cook till fork tender.
4. Mash the potatoes till smooth - add the Butter, QimiQ Sauce Base, White Pepper, Kosher Salt - thoroughly mix.
5. Fold in the Cabbage, Sherry Vinegar, and 1/2 the Chives.
6. Place in a bowl at top with the remaining Chives.