



# WILD GARLIC AND KAMUT BURGERS



## QimiQ BENEFITS

- Full taste with less fat content
- Problem-free reheating possible
- Quick and easy preparation



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easy

## INGREDIENTS FOR 4 PORTIONS

**125 g** QimiQ Cream Base

**4** Egg yolk(s)

**50 g** Wild garlic

Salt

Black pepper, freshly ground

**150 g** Kamut, cooked

**300 g** Floury potato(es), cooked

**20 g** Corn flour / starch

**40 ml** Olive oil, to fry

## METHOD

1. Puree the QimiQ Sauce Base, egg yolks, wild garlic and spices with an immersion blender until a smooth consistency is achieved. Add to the potatoes.
2. Add the cooked kamut and corn starch and mix well.
3. Form into burgers and fry in the hot olive oil until golden brown.