



POTATO TERRINE WITH SOUR CREAM SAUCE FROM RUDOLF AND KARL OBAUER



QimiQ BENEFITS

- Acid, heat and alcohol stable
- Longer presentation times



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easy

INGREDIENTS FOR 1 TERRINE MOULD, 2 LITRES

FOR THE POTATO TERRINE

	Sea salt, coarse
900 g	Floury potato(es)
150 g	Mushrooms
1	Onion(s)
1	Garlic clove(s)
	Corn germ oil
1 tbsp	Flat-leaf parsley, chopped
1 tsp	Tarragon leaves, chopped
2 tbsp	Black olives, chopped
250 g	QimiQ Classic
300 g	Quark 20 % fat
4 tbsp	Tomato vinegar
small pinch(es)	Cumin
	Salt and pepper
small pinch(es)	Guar gum

FOR THE SOUR CREAM SAUCE

1	Garlic clove(s)
250 g	Sour cream 15 % fat
2 tbsp	Buttermilk
1 tbsp	Tarragon mustard
	Salt
	Vinegar (optional)

METHOD

1. Pre-heat the oven to 200° C (conventional oven). Sprinkle a baking tray with sea salt. Wash the potatoes, place on the salt and bake in the hot oven for approx. 1 hour or until soft. Hollow the potatoes with a spoon.
2. Slice the mushrooms and fry in a hot pan without fat. Chop the onion and garlic and fry in a little oil until soft. Add the mushrooms, onion and garlic, parsley, tarragon and olives to the potato and mix well.
3. Warm the QimiQ Classic until it has completely melted. Stir to the QimiQ mixture, add the quark and mix well. Season to taste with vinegar, carraway, salt and pepper and bind with the guar gum.
4. Line a terrine mould with cling film. Pour the mixture into the mould, smooth off the surface and chill for at least 3 hours.
5. For the sauce, chop the garlic. Add the sour cream, butter milk, mustard and salt and mix well. Add vinegar to adjust the taste if required.
6. Tip the terrine out of the mould and cut into slices. Serve with the sour cream sauce and green lettuce sprinkled with fresh herbs.