



ASPARAGUS STUFFED MEATLOAF WITH MASHED POTATOES



QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Baked goods remain moist for longer



25



medium

INGREDIENTS FOR 10 PORTIONS

280 g	QimiQ Classic
25 g	Salt
7 g	Pepper
19 g	Garlic, finely chopped
35 g	Onion(s), dried
15 g	Louisiana hot sauce
80 g	Dijon mustard
190 g	Tomato ketchup
470 g	Bread crumbs, soaked
870 g	Minced pork
900 g	Minced beef
	Asparagus
	BBQ sauce glaze

FOR THE MASHED POTATO

420 g	QimiQ Classic
900 g	Potatoes, peeled
	Salt and pepper
	Ground nutmeg

METHOD

1. Whisk QimiQ Classic smooth. Add the seasoning, mustard and ketchup and mix well. Strain the soaked panko, add to the mixture and mix well.
2. Place the ground meat into a bowl. Add the QimiQ mixture, mix well and chill.
3. Blanch the asparagus and shock chill in iced water to retain the colour. Place on paper and pat dry.
4. Place the asparagus in the centre of the meat and bake at 185° C until a core temperature of 66° C has been reached. Glaze with BBQ sauce and continue to bake until the core reaches a temperature of 74° C.
5. For the mashed potato, cook the potato until soft. Push through a fine sieve, add the remaining ingredients and mix well.