



# 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

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

## FOR THE MASHED POTATO

<b>420 g</b>	QimiQ Classic
<b>900 g</b>	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.