



COLCANNON AND CHAMP



QimiQ AVANTAGES

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



15



simplement

INGRÉDIENTS POUR 4 PORTIONS

4 EA , Medium diced

0.25 EA

0.5 tasse QimiQ Sauce Base

4 OZ

0.5 tasse Ciboulette, finement hachées

0.25 tasse Vinaigre de Sherry

2 cs Poivre blanc

2 cs

PRÉPARATION

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.