



COLCANNON AND CHAMP



QimiQ VANTAGGI

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



15



semplicement

INGREDIENTI PER 4

4 EA , Medium diced

0.25 EA

0.5 QimiQ Sauce Base

4 OZ

0.5 Erba cipollina,

0.25 Aceto di Sherry

2 Pepe blanco

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PREPARAZIONE

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.
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