



SAVORY POTATO TREATS



QimiQ BENEFITS

- Quick and simple preparation
- Enhances the natural taste of added ingredients
- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer
- Longer shelf life without loss of quality



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easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Classic, room temperature

4 Slice(s) of pumpernickel bread

250 g Floury potato(es), cooked, peeled, squeezed

250 g Sour cream 15 % fat

Salt and pepper

Nutmeg, grated

Caraway seed powder

Chives, finely chopped

White truffle oil

10 ml Balsamic vinegar, white

METHOD

1. Line a square tin with the slices of pumpernickel bread.
2. Whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well. Season to taste and spread the mixture onto the bread.
3. content not maintained in this language
4. Allow to chill for approx. 4 hours. Cut into small squares before serving.