



POTOATO WEDGES WITH YOGURT AND MANGO-CHILLI DIP



QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Acid stable and does not curdle



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easy

INGREDIENTS FOR 4 PORTIONS

FOR THE WEDGES

800 g New potatoes, cut into segments
20 ml Olive oil
Salt and pepper
Caraway seed powder
Curry powder

FOR THE YOGURT DIP

250 g QimiQ Classic, room temperature
180 g Natural yogurt
Mixed herbs, finely chopped
Salt
Lemon juice

FOR THE MANGO-CHILLI DIP

200 g QimiQ Classic
200 g Mango(es), peeled
Red chilli pepper, fresh
3 g Curry powder
Salt and pepper
65 ml Sunflower oil
Mustard
Lemon juice

METHOD

1. Preheat the oven to 360° F (conventional oven).
2. Toss the potato in the oil and seasoning mixture and bake in the hot oven for approx. 25 minutes.
3. For the yogurt dip, whisk QimiQ Classic smooth. Add the remaining ingredients and mix well.
4. For the mango-chilli dip, blend the ingredients together until smooth.