



# 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



15



easy

## INGREDIENTS FOR 10 PORTIONS

<b>500 g</b>	QimiQ Classic, room temperature
<b>8</b>	Slice(s) of pumpernickel bread
<b>500 g</b>	Floury potato(es), cooked, peeled, squeezed
<b>500 g</b>	Sour cream 15 % fat
	Salt and pepper
	Nutmeg, grated
	Caraway seed powder
	Chives, finely chopped
	Truffle oil
<b>20 ml</b>	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. Allow to chill for approx. 4 hours. Cut into small squares before serving and garnish with fried bacon.