



# 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 10 PORTIONS

### FOR THE WEDGES

**2 kg** New potatoes, cut into segments  
**50 ml** Olive oil  
Salt and pepper  
Caraway seed powder  
Curry powder

### FOR THE YOGURT DIP

**620 g** QimiQ Classic, room temperature  
**450 g** Natural yogurt  
Mixed herbs, finely chopped  
Salt  
Lemon juice

### FOR THE MANGO-CHILLI DIP

**500 g** QimiQ Classic  
**500 g** Mango(es), peeled  
Red chilli pepper, fresh  
**10 g** Salt and pepper  
**7 g** Curry powder  
**160 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.