



POTATO FRITTER TOWER



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Reduces discoloration



15



easy

INGREDIENTS FOR 4 PORTIONS

FOR THE FRITTERS

- 4** Large potatoes 200 g each
- Salt and pepper
- Sunflower oil, to fry

FOR THE FILLING

- 125 g** QimiQ Classic, room temperature
- 250 g** Low fat quark [cream cheese]
- 1 tbsp** Parsley, fresh
- 1 tbsp** Basil, fresh
- 1 tbsp** Chives, fresh
- 1 tbsp** Sage leaves, fresh
- Salt and pepper

METHOD

1. Preheat the oven to 160° F (conventional oven).
2. For the fritters, peel and roughly grate the potatoes. Place the potato on kitchen roll to drain off excess fluid and season with salt and pepper.
3. Form fritters and fry in oil. Place in the hot oven to keep warm.
4. For the filling, whisk QimiQ Classic smooth. Add the quark, herbs, salt and pepper and mix well.
5. Sandwich two fritters together with one teaspoon of cream until all the fritters have been used.