



POTATO STICKS



QimiQ BENEFITS

- Longer shelf life without loss of quality
- Problem-free reheating possible



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Classic, room temperature

800 g Potatoes, cooked in their skins, peeled

2 Egg(s)

Salt and pepper

Bread crumbs, as required

Olive oil, to fry

METHOD

1. Finely grate or mash the cold potatoes.
2. Whisk QimiQ Classic smooth. Add the potato and eggs, season to taste and mix well. (Add bread crumbs to form a more compact mixture if required).
3. Form approx. 28 small sticks and fry until golden brown.