



POTATO, RADISH AND CUCUMBER TATAR



QimiQ BENEFITS

- Binds with fluid - no separation of ingredients
- Longer presentation times possible under proper refrigeration
- Full creamy taste with less fat and cholesterol



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easy

INGREDIENTS FOR 10 PORTIONS

80 g	QimiQ Classic, room temperature
100 g	Cream cheese
5 g	Hot mustard
	Salt
	Pepper
5 ml	Balsamic vinegar, white
5 g	Dill, finely chopped
200 g	Waxy potatoes, peeled and cooked, finely diced
200 g	Radishes, finely diced
200 g	Cucumber(s), finely diced

METHOD

1. Whisk QimiQ Classic smooth.
2. Add the cream cheese and season to taste with the mustard, salt, pepper, vinegar and dill.
3. Fold in the potato, radish and cucumber and mix well.
4. Press the mixture into dessert rings (Ø 7 cm) and chill well.
5. Carefully remove the ring and garnish.