



# 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.