

QimiQ BENEFITS

- Problem-free reheating possible
- Guaranteed to succeed





INGREDIENTS FOR 10 PORTIONS

230 g	Brown bread
20 g	Onion(s), finely chopped
60 ml	Olive oil
400 g	Floury potato(es)
105 g	QimiQ Classic, room temperature
74 g	Egg yolk(s)
3 g	Parsley, minced
	Salt
	Pepper
	Nutmeg

METHOD

- 1. Preheat the Convotherm to 210° F with steam.
- 2. Dice the bread into approx. 1/2 cm large cubes and fry in olive oil with the onions. Allow to cool slightly.
- 3. Cook, peel and mash the potatoes. Add the remaining ingredients and mix well.
- 4. Roll into cylinders, wrap in cling film and then in tin foil to seal.
- 5. Cook in the preheated Convotherm until a core temperature of 175° F has been achieved.