



# BROWN BREAD PATTIES



## QimiQ BENEFITS

- Problem-free reheating possible
- Guaranteed to succeed



15



easy

## 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.