



# KOHLRABI CREAM RAGOUT WITH POTATOES (THERMOMIX)



## QimiQ BENEFITS

- Creamy consistency in no time
- Full flavor with less fat
- Problem-free reheating possible



## Tips

Finish with chervil.

## INGREDIENTS FOR 4 PORTIONS

### FOR THE POTATOES

<b>600 g</b>	Potatoes, washed and cut into wedges
<b>60 g</b>	Olive oil
	Salt
	Black pepper
	Rosmary twigs

### FOR THE KOHLRABI CREAM RAGOUT

<b>250 g</b>	QimiQ Sauce Base
<b>1</b>	Garlic clove(s)
<b>80 g</b>	Onion(s), cut into pieces
<b>60 g</b>	Butter
<b>125 g</b>	Water and spice paste* or vegetable broth
<b>500 g</b>	Kohlrabi ,
<b>200 g</b>	Green peas
	Salt
	Black pepper

## METHOD

1. Preheat oven to 180 °C.
2. Mix the potatoes well with olive oil and the spices, place on a baking tray and bake in a preheated oven for 25 minutes.
3. Add the garlic and onions to the mixing bowl, chop for 3 sec/step 5.
4. Add butter and steam for 2 min/120 °C.
5. Place water and spice paste or vegetable stock in the mixing bowl. Add the kohlrabi cubes to the Varoma. Varoma on the mixing bowl and set 12 min./Varoma/ level 1.
6. Set flavor aside.
7. Add the QimiQ cream base, kohlrabi, peas and spices to the mixing bowl, finish cooking for 2 min/120 °C/level 1.5 and season to taste.
8. Serve with the potatoes.