



COLCANNON AND CHAMP



QimiQ BENEFITS

- Full creamy taste with less fat and cholesterol
- Longer presentation times without loss of quality
- Enhances the natural taste of added ingredients



15



easy

INGREDIENTS FOR 4 PORTIONS

4 EA	Russet potatoes, Medium diced
0.25 EA	Cabbage
0.5 cup(s)	QimiQ Sauce Base
4 OZ	Butter, unsalted
0.5 cup(s)	Chives, finely chopped
0.25 cup(s)	Sherry vinegar
2 tbsp	White pepper
2 tbsp	Kosher salt

METHOD

1. Bring a pot of water to a boil.
2. Quickly blanch the Cabbage till soft - Around 7 seconds.
3. To the same pot, add the potatoes and cook till fork tender.
4. Mash the potatoes till smooth - add the Butter, QimiQ Sauce Base, White Pepper, Kosher Salt - thoroughly mix.
5. Fold in the Cabbage, Sherry Vinegar, and 1/2 the Chives.
6. Place in a bowl at top with the remaining Chives.