



WILD GARLIC AND KAMUT BURGERS



QimiQ BENEFITS

- Full taste with less fat content
- Problem-free reheating possible
- Quick and simple preparation



15



easy

INGREDIENTS FOR 4 PORTIONS

125 g QimiQ Classic, room temperature

4 Egg yolk(s)

50 g Wild garlic

Salt

Black pepper, freshly ground

150 g Kamut, cooked

300 g Floury potato(es), cooked

40 g Corn starch

40 ml Olive oil, to fry

METHOD

1. Puree the QimiQ Classic, egg yolks, wild garlic and spices with an immersion blender until a smooth consistency is achieved. Add to the potatoes.
2. Add the cooked kamut and corn starch and mix well.
3. Form into burgers and fry in the hot olive oil until golden brown.