










„Sauwälder“-potato spread

Ingredients:	
1500 g	potatoes floury from „Sauwald“ 
	pepper white 
	salt 
20 g	garlic 
150 g	onion 
60 g	céme fraîche 
250 ml	whipped cream 

Decoration

180 g	tomatoes 
	chives 

Allergenes: milk
50 portions



1. Preparation Mep
2. Wash the potatoes
3. Steam the potaoes 130°, 40 min
4. Finely chop the onions in small cubes
5. Peel potatoes and press
6. Mix all ingredients together, season, taste well
7. Wash the tomatoes, slice them
8. Wash chives, finley chop
9. Fill the spread in a spray bag and put it in small glass bowls
10. Garnish with chives and tomato quarters or slices