




PARMESAN QUINOA POTATO CAKE

Crisp and creamy potato cake

FSD

Yield: 24

INGREDIENTS

1 qt.	 QUICK QUICHE (TRANS FREE-INC COLD WATER) (06381)
4 lb	russet potato, shredded
2 C	quinoa, cooked
2 C	Parmesan cheese, shredded
2 Each	Garlic cloves, minced
1/2 C	parsley, fresh, chopped
1 tbsp.	onion, granulated
	salt, kosher, to taste
	Black Pepper, to taste



DIRECTIONS

1. Wash potatoes thoroughly, do not peel them. Grate the potatoes using a grater or shredding device.
2. Soak the potatoes in water, rinse and repeat until starch is released and potatoes are white.
3. Strain potatoes then lightly air dry or pat with paper towel
4. Combine all of the ingredients together
5. Spray the bottom of a 1/2 sheet tray, then place parchment on top, spray the parchment. Place mixture on pan
6. Spread evenly and bake at 325° on low convection until golden brown about 25 minutes
7. Let cool, then cut cakes, using the 6th cutter, getting 24 cakes out of a 1/2 sheet tray
8. Spray the bottom of a sheet tray and place the cakes on pan, drizzle clarified butter
9. Bake at 350° high convection, cook until golden brown for service