

ENDICE 'STAMPPOT' (MASHED POTATOES) WITH FAST PICCALILLI AND CHEESE SCHNITZEL

2 persons / 471 kcal per person

Ingredients:

- 500 grams of floury potatoes
- 1 medium onion
- 75 grams of cauliflower florets
- 20 grams of butter
- ½ teaspoon of curry powder
- 2 vegetarian cheese schnitzels
- 50 ml semi-skimmed milk
- 250 grams of finely chopped endive
- 165 grams of atjar tjampur
- 1 tablespoon of mayonnaise
- pepper and salt



Preparation:

Chop the onion. Cut the cauliflower into florets of about 1 cm. Melt 5 grams of the butter in a saucepan. Fry the onion with the curry and cauliflower for 3 minutes on low heat. Remove the piccalilli from the heat and let it cool on a plate for at least 15 minutes. Boil the potatoes in boiling water with a little salt for 14-16 minutes until tender. Melt the rest of the butter in a frying pan and fry the cheese cutlet on medium heat for 3 minutes per side. Meanwhile, heat the milk. Drain the potatoes and mash them roughly. Add the milk in dashes and add the endive. Heat over medium heat while stirring. Season with pepper and salt if necessary. Drain the atjar tjampoer and add to the cauliflower together with the mayonnaise. Mix well. Serve the stamppot with the cheese schnitzel and the piccalilli.

Nutritional value per person:

Energy:	471 kcal
Protein:	15.4 grams
Carbohydrates:	43.7 grams
- including sugars:	23.0 grams
Fat:	22.9 grams
Fiber:	11.2 grams
Salt:	3.1 grams