

## SPICY POTATO WEDGES TART



### Ingredients (10 persons)

- 1.5 kg Aviko Steam and Fresh Wedges or Aviko Spicy Wedges (thawed)
- 30 ml olive oil
- 600 g egg
- 100 ml sour cream
- 20 g fresh chillies (less when using Aviko Spicy Wedges), finely chopped
- 50 g pumpkin seeds

### Spicy potato wedges tart

#### Preparation

1. Combine the wedges with olive oil, season with salt and bake in the oven for about 6 minutes at 200°C.
2. Then, place the potatoes in a greased cake-tin.
3. Combine the sour cream, eggs and chilli pepper. Season to taste and pour the mixture over the potatoes.
4. Sprinkle with pumpkin seeds and bake for a further 15 minutes at 180°C.
5. Serve with a green salad, garnished with radishes.

#### Tip

Serve with a light dressing on the side such as a yoghurt dressing or mixed herb vinaigrette.



**Share our passion for potatoes**