

WRAP WITH FRIES, BEETS, WALNUTS AND BASIL



Ingredients

10 portions

- wholemeal spelled flour 120 g
- corn flour 80 g
- milk 400 ml
- eggs 100 g
- rock salt 2 g
- cooking oil
- Country Cooking Pure & Rustic 650 g
- cooked beets, cut into thin slices 500 g
- coarsely chopped hazelnuts 50 g
- lettuce 100 g
- fresh basil 20 g
- mayonnaise 100g
- lime 1 pc
- salt and pepper to taste

Wrap with fries, beets, walnuts and basil

Preparation

Mix flour with milk and salt, making a smooth dough. Let the mixture rise for 10-15 minutes. Add eggs, mix and fry in a pan 10 thin pancakes. Prepare fries according to instructions on the package. Brush the pancakes mayonnaise. Mix remaining ingredients, season with salt, pepper and lime juice and spread on pancakes to 2/3 of their surface. Spread on a mass few fries and gently, but firmly bundle in a roll.

Serving

Place wraps in a pile on a plate, in layers, one above the other.

Tip

You can add a little bit of a grated favorite cheese before rolling or a few slices of chorizo.



Share our passion for potatoes