

# Potato patties with herbs and quark

Description



**Yield**  
 4 servings



**Scheduling**  
 Preparation: 60–70 minutes



**Nutritional values** (100 g or 100 ml)  
 energy: 360 kJ/86 kcal;  
 fat: 3.7 g, of which saturated 1.6 g;  
 carbohydrates: 10.0 g, of which sugars 1.3 g  
 protein: 3.3 g; salt 0.3 g

## Recipe

### Ingredients (1'962 g )

1'000 g potatoes

300 g carrots

100 g bacon

10 g parsley

10 g dill

10 g chives

130 g eggs

250 g low-fat quark

10 g table salt

1 g pepper, black

1 pinch nutmeg, ground

100 g breadcrumbs

40 g frying butter

## Production

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### Preparation

Peel the potatoes and cut them in half or into quarters, depending on their size. Cook them in salted water or steam them until soft. Meanwhile, peel the carrots and cut them into small cubes. Cut the bacon slices into small cubes as well. Chop the parsley and dill. Cut the chives into fine rolls.

Fry the bacon in its own fat in a non-stick frying pan until crispy. Remove from the pan. Add the diced carrots, sauté briefly, add 2 tbs of water and cook until just tender, stirring occasionally. Add to the bacon.

Beat the eggs in a large bowl. Drain the quark well, add it to the bowl and mix everything together. Season well with salt, pepper and nutmeg. Add the bacon and carrots.

Drain the potatoes in a sieve, return them to the pan and steam them briefly over a low heat until dry. Then press them through a food mill into the quark mixture. Mix everything well and season with salt, pepper and nutmeg.

Place the breadcrumbs in a deep dish. Form balls from the potato dough and roll them in the breadcrumbs.

Heat half of the butter in a nonstick frying pan. Place half of the potato balls in the pan, flatten them with a spatula and fry on both sides until golden brown. Keep warm in an oven preheated to 100°C. Fry the remaining potato patties in the same way.

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### Serving

A large mixed salad goes well as a side dish.