



CHEESEY BREAD BURGERS

QimiQ BENEFITS

- Bake stable and deep freeze stable
- Creamy indulgent taste with less fat
- Problem-free reheating possible
- Acid stable and does not curdle



15



easy

INGREDIENTS FOR 4 PORTIONS

FOR THE BURGERS

250 g QimiQ Classic, unchilled

2 Egg yolk(s)

Salt and pepper

Ground nutmeg

200 g White bread , diced

150 g Brie 70 % fat , diced

Rapeseed oil

FOR THE DIP SAUCE

125 g QimiQ Classic, unchilled

250 g Sour cream 15 % fat

1 bunch(es) Chives, finely chopped

1 Garlic clove(s), finely chopped

Mustard

Balsamic vinegar, dark

METHOD

1. Pre-heat the oven to 220° C (conventional oven).
2. For the burgers, whisk QimiQ Classic smooth. Add the egg yolks, salt, pepper and nutmeg and mix well. Fold in the bread and cheese and allow to draw for approx. 10 minutes.
3. Form the mixture into small burgers and fry in hot oil on both sides. Place in the hot oven and allow to draw for approx. 4 minutes.
4. For the sauce, whisk QimiQ Classic smooth. Add the remaining ingredients and mix well.