



CHEDDAR CONES FILLED WITH BLACK OLIVE PUREE

QimiQ BENEFITS

- Deep freeze stable
- 100% natural, contains no preservatives, additives or emulsifiers
- Quick and easy preparation



15



easy

INGREDIENTS FOR 1001 G

344 g Cheddar cheese, very ripe

172 g QimiQ Classic

138 g QimiQ Cream Base

2 g Curcuma, dried

138 g Black olives, pureed

TO COAT

207 g Cheddar cheese, finely diced

METHOD

1. Freeze the diced cheddar cheese.
2. Place in a bowl cutter with the QimiQ Classic and QimiQ Sauce Base and blend to a smooth paste (do not cut for too long, to prevent the mixture from becoming too rubbery).
3. Add the curcuma and mix well.
4. Pour the cheese mixture into paper cones and fill the middle with black olive puree.
5. Freeze for a few minutes, remove the paper and roll the head in the finely diced cheddar cheese.