



# CHEDDAR CONES WITH TOMATO CHUTNEY

## QimiQ BENEFITS

- Deep freeze stable
- Quick and easy preparation



25



medium

## INGREDIENTS FOR 1 RECIPE

### TOMATO CHUTNEY

#### FOR THE CHEDDAR CONES

**344 g** Cheddar cheese, very ripe

**172 g** QimiQ Classic

**138 g** QimiQ Cream Base

**138 g** Black olives, pureed

**2 g** Curcuma, dried

#### TO COAT

**207 g** Cheddar cheese, finely diced

## METHOD

1. For the cheddar cones, 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.
6. Assemble and garnish with deep fried tomato skin and wild asparagus.