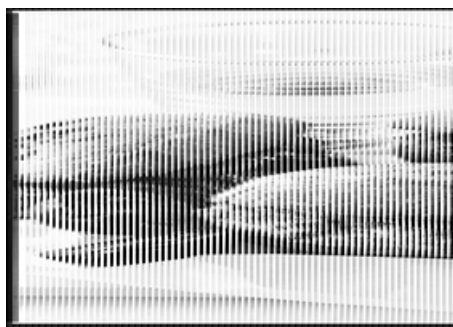




# SAVOURY CHEESE TOASTIES



## QimiQ BENEFITS

- Bake stable
- Creamy indulgent taste with less fat
- Quick and easy preparation



15



easy

## INGREDIENTS FOR 4 PORTIONS

- 4 ea** Partially baked rolls 50 g each
- Butter, to brush

## FOR THE CHEESE CREAM

- 250 g** QimiQ Cream Base
- 4 tbsp** Natural yoghurt
- 1** Egg yolk(s)
- 2 tsp** Mustard
- Salt and pepper
- Worcestershire sauce
- Paprika powder
- 3 tbsp** Mixed herbs, chopped
- 125 g** Alpine cheese [strong] 45 % fat , grated
- 125 g** Emmenthal cheese, grated
- 1** Egg white(s)
- Tomato(es), sliced

## METHOD

1. Preheat the oven to 200° C (conventional oven).
2. For the cheese cream, add the yoghurt, egg yolk, mustard, seasoning, herbs and cheese to the QimiQ Sauce Base and mix well.
3. Whisk the egg whites stiff and fold alternately into the cheese cream.
4. Halve the rolls and spread the cheese cream onto each half. Bake in the hot oven for approx. 9 minutes. Sandwich two halves together with the tomato slices.