



SPICY CHEESE STICKS



QimiQ BENEFITS

- Bake stable
- Prevents moisture migration, pastry remains fresh and dry for longer
- Quick and easy preparation



25



easy

INGREDIENTS FOR 4 SERVINGS

125 g	QimiQ Cream Base
1	Egg yolk(s)
70 g	Edam, finely grated
70 g	Tilsit cheese, 45 % fat , finely grated
2 tbsp	Sweet chili sauce
1 tsp	Lemon peel, grated
1 tbsp	Chives, finely sliced
2	Garlic clove(s), finely chopped
	Salt and pepper
1 package	Puff pastry[Tante Fanny]
1	Egg white(s), to brush
2 tbsp	White sesame seeds
2 tbsp	Black sesame seeds

METHOD

1. Preheat the oven to 180 °C (conventional oven).
2. Whisk the QimiQ Sauce Base with the egg yolk.
3. Add the cheese, chili sauce, lemon zest, chives and garlic and mix well. Season to taste with salt and pepper.
4. Allow to chill for approx. 30 minutes.
5. Prepare the pastry according to the instructions on the packet. Cut into 4 equally sized strips and brush with egg white.
6. Pour the cheese mixture into a piping bag with 1 cm nozzle, and pipe lengthwise along one edge of each strip.
7. Roll up tightly and seal firmly. Brush with egg yolk and sprinkle with sesame seeds. Prick with a fork to allow steam to escape.
8. Bake in the preheated oven for approx. 20 minutes.