



# FETA CHEESE FRITTERS



## QimiQ BENEFITS

- Bake stable
- Full taste with less fat content
- Creamy consistency



15



easy

## INGREDIENTS FOR 1184 G

**200 g** QimiQ Cream Base

**540 g** Feta cheese

**180 g** Egg(s)

**240 g** Bread crumbs, ground

Garlic paste, to taste

Chives, finely sliced

Basil, finely chopped

Oregano, finely chopped

Thyme, finely chopped

Salt, to taste

Pepper, to taste

## METHOD

1. Place the feta into a Kitchenaid with a paddle attachment and run until smooth. Add the eggs, Panko, QimiQ Sauce Base, salt if desired, and pepper and blend well.
2. Add the garlic paste and herbs at a slow speed and mix well.
3. Portion the mixture and fry golden brown at 180 °C.
4. Serve as a snack with a dipping sauce or as part of a salad course.