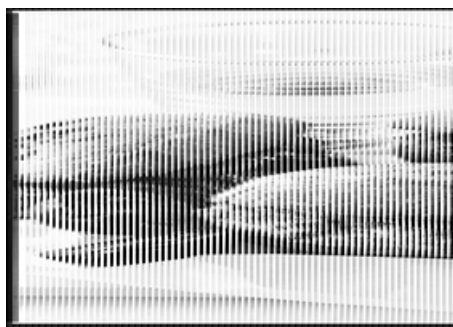




SAVOURY CHEESE TOASTIES



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer
- Enhances the natural taste of added ingredients
- Quick and easy preparation



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easy

INGREDIENTS FOR 4 PORTIONS

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

FOR THE CHEESE CREAM

- 250 g QimiQ Classic, unchilled
- 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)
- 1 tbsp Flour, plain
- Tomato(es), sliced

METHOD

1. Preheat the oven to 200° C (conventional oven).
2. For the cheese cream, whisk QimiQ Classic smooth.
3. Add the yoghurt, egg yolk, mustard, seasoning, herbs and cheese and mix well.
4. Whisk the egg whites stiff and fold alternately into the cheese cream with the flour.
5. 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.