



GRILLED CHEESE SANDWICH WITH HALLOUMI & OLIVE PESTO



QimiQ BENEFITS

- Baked goods remain moist for longer
- Creamy indulgent taste with less fat
- Acid stable and does not curdle



15



easy

INGREDIENTS FOR 2328 G

200 g Halloumi cheese

FOR THE OLIVE PESTO

250 g QimiQ Cream Base

100 g Feta cheese

40 ml Greek olive oil

60 g Kalamata olives, finely chopped

60 g Green olives, finely chopped

60 g Red pepper(s), roasted

20 g Garlic, finely chopped

7 g Oregano, chopped

20 g Mint leaves, finely shredded

5 g Spring onion(s), finely sliced

10 ml Sherry vinegar

Salt and pepper

FOR THE TURKISH BREAD

20 g QimiQ Classic

250 g Wheat flour Type 812

180 ml Water

20 g Dried yeast

4 g Sugar

450 ml Water, lukewarm

820 g Wheat flour Type 812

10 g Salt

METHOD

1. For the olive pesto: place the QimiQ Sauce Base and Feta cheese into a food processor and blend until smooth. Add the olive oil and blend well.
2. Place the mixture into a bowl and fold in the chopped olives, peppers, garlic, herbs, vinegar and seasonings. Set aside and chill.
3. For the Turkish bread: mix 250 g flour with 180 g water, yeast and sugar. Cover and allow to stand in a warm place for 40 minutes.
4. Add the water and QimiQ Classic (whisked smooth) followed by some of the flour and mix well. Keep adding the flour until all ingredients are well incorporated. Knead the dough and allow to rise in a warm place for one hour.
5. Place the dough on a floured surface and knead until silky for about 8 minutes. Split the dough and work each piece for another 3-4 minutes.
6. Divide the dough and shape and stretch into 15x12 inch ovals. Place on corn meal, dust with flour, cover and let rise until doubled in size.
7. Preheat the oven to 210 °C and bake for 30-40 minutes. Mist with water 3 times in the first 15 minutes of baking. The bread is done if the bottom sounds hollow when tapped.
8. Allow to cool on a wire rack and slice. Top the bread slices with the olive pesto, and Halloumi cheese. Grill in a Panini press.