



PAN FRIED BUCHERON GOAT CHEESE



QimiQ BENEFITS

- Creamy consistency
- Full taste with less fat content



15



easy

INGREDIENTS FOR 10 PORTIONS

110 g QimiQ Cream Base

75 g Egg(s)

50 ml White wine

60 ml Water

125 g All purpose flour

425 g Bûcheron goat cheese, sliced

60 g Corn flour / starch

150 g Bread crumbs

METHOD

1. Whisk the eggs until frothy. Add the QimiQ Sauce Base, white wine, water, flour and cornstarch and mix until the batter is smooth.
2. Dust the cheese with a little corn starch and dip into the batter followed by the Panko bread crumbs.
3. Fry in a cast iron skillet until golden brown. Allow to drain on kitchen paper.
4. Serve warm with spring greens and your favorite dressing.