



BBQ PLATTER WITH ALL THE SIDES



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Dressings made with QimiQ cling better to salads
- Bake stable
- Full taste with less fat content



25



medium

INGREDIENTS FOR 10 PORTIONS

TO PREPARE THE SUCKLING PIG SHOULDER

2 kg Suckling pig shoulder
Salt
Black pepper, ground
Caraway seed powder
Garlic, squeezed

FOR THE CORN SOUFFLÉ

65 g QimiQ Cream Base
430 g Sweet white corn kernels, fresh
4 ea Egg(s)
25 g Butter
60 g All purpose flour
35 g Porcini mushrooms, finely sliced
10 g Spring onion(s), finely sliced
50 g Sugar

FOR THE FRIED MAC & CHEESE

100 g QimiQ Cream Base
100 g QimiQ Classic
340 g Macaroni
120 g Sour cream 15 % fat
2 Egg(s)
40 g Bread crumbs
Salt
Black pepper, ground
150 g Karst Cave Aged Cheese, grated
100 g Colby cheese, grated

TO COAT

20 g QimiQ Cream Base
200 g All purpose flour
120 g Egg(s), whipped
10 g Salt
4 g White pepper
500 g Bread crumbs

FOR THE SPRING CABBAGE SALAD

100 g QimiQ Classic, unchilled
40 ml Olive oil extra virgin
15 g Lemon juice
10 g Sea salt
4 g Black pepper, ground
285 g Spring cabbage
15 g Garlic, chopped
85 g Cranberries, dried

25 g Pecan nuts, chopped

15 g Parmesan, grated

METHOD

1. Season the suckling pig shoulder and allow to rest overnight on a rack. Smoke in the Primo Grill with apple wood until the core temperature of 70° C is reached.
2. For the corn soufflé: mix all the ingredients together well. Pour into silicon muffin pans and bake at 175° C for 30-45 minutes.
3. For the fried Mac & Cheese: cook the pasta al dente and set aside to drain.
4. Place the QimiQ Classic, QimiQ Sauce Base, sour cream, eggs, Panko, salt and pepper into a mixer and blend well. Add the cheese and blend until smooth.
5. Mix the cold sauce with the warm noodles, place into a storage container, cover and allow to stand overnight.
6. Scoop and form balls out of the noodles. Roll in the flour, egg mixture and Panko. Chill and fry until golden brown.
7. For the kale salad: whisk the QimiQ Classic smooth. Add the olive oil and lemon juice slowly and mix until the mixture is emulsified. Season with the salt and pepper.
8. Mix the dressing with the chopped kale and garnish with the cranberries, pecan nuts and parmesan.
9. Arrange the grilled suckling pig shoulder, corn soufflé, fried Mac and Cheese balls and spring cabbage salad on a platter and serve.