



COATED SHEEP'S CHEESE BALLS ON SALAD



QimiQ BENEFITS

- Quick and easy preparation
- Longer presentation times without loss of quality
- Enhances the natural taste of added ingredients



15



easy

INGREDIENTS FOR 4 PORTIONS

FOR THE CHEESE BALLS

- 125 g** QimiQ Classic, unchilled
- 400 g** Sheep's cheese, crushed
- 50 g** Almonds, finely chopped
- 50 g** Pumpkin seeds, finely chopped
- 50 g** Black olives, finely chopped

FOR THE DRESSING

- 40 ml** Olive oil
- 2 tbsp** White wine vinegar
- 1 tbsp** Honey
- Salt and pepper

TO DECORATE

- 100 g** Grapes
- Cherry tomatoes, finely sliced
- Frisée lettuce

METHOD

1. For the cheese balls, whisk QimiQ Classic smooth. Add the sheep's cheese and continue to whisk until creamy (chill if the mixture becomes too soft). Form 12 balls out of the mixture.
2. Roll 4 balls in the chopped almonds, 4 in chopped pumpkin seeds and 4 in chopped olives.
3. For the dressing, mix the olive oil, vinegar, honey, salt and pepper together.
4. For 4 portions, arrange 3 different flavoured balls on a plate. Decorate with grapes, cherry tomatoes and frisée lettuce and drizzle with the dressing.