



# AGED CHEDDAR BALLS WITH GUINNESS BEER AND CARAMELIZED SHALLOTS



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Quick and easy preparation



easy

## INGREDIENTS FOR 10 PORTIONS

### FOR THE CARAMELIZED SHALLOTS

**300 g** Shallot(s), cut into segments

**80 ml** Olive oil

**50** White balsamic vinegar

**500 ml** Guinness beer

**20 g** Garlic paste

Thyme, chopped

Salt and pepper

### FOR THE AGED CHEDDAR BALLS

**250 g** QimiQ Classic, unchilled

**200 g** Excalibur 50th Anniversary Cheddar, grated

**150 g** Cream cheese

**80 g** Butter, melted

**20 g** Dijon mustard

Salt and pepper

### TO ROLL

Hazelnuts, roasted, chopped

Pistachios, roasted, chopped

Roasted pecan nuts, chopped

## METHOD

1. For the caramelized shallots: sauté the shallots in hot olive oil. Add the Guinness beer and reduce by half. Add the white balsamic vinegar, garlic paste, thyme, salt and pepper and season to taste.
2. For the aged cheddar balls: whisk the unchilled QimiQ Classic smooth. Add the caramelized shallots, grated Excalibur 50th Anniversary Cheddar and the remaining ingredients and mix well. Season to taste with salt and pepper and allow to chill for approx. 30 minutes.
3. Form the mixture into balls and roll in the chopped nuts.