



SAUSAGE CHEESEBALLS



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 10 PORTIONS

113 g QimiQ Cream Base

680 g All purpose flour

21 g Baking powder

Salt

113 g Butter, chilled

4 g Rosemary, fresh, chopped

6 g Flat-leaf parsley, fresh, chopped

454 g Pork sausage

454 g Cheddar cheese, shredded

113 g Parmesan, shredded

METHOD

1. Preheat the oven to 350 °F (convection oven).
2. Mix the flour, baking powder, salt and butter together with a mixer (paddle) or a fork until crumbles form.
3. Add the QimiQ Sauce Base and remaining ingredients. Mix for one minute.
4. Scoop or roll the mixture into balls (approx. 24) and bake for 20-25 minutes until golden brown.