



SPICY CHEESE STICKS



QimiQ BENEFITS

- Fillings remain moist for longer
- Prevents moisture migration, pastry remains fresh and dry for longer
- Enhances the natural taste of added ingredients



25



easy

INGREDIENTS FOR 4 SERVINGS

125 g	QimiQ Classic, unchilled
1	Egg yolk(s)
1 tbsp	Corn flour / starch
70 g	Edam, finely grated
70 g	Tilsit cheese, 45 % fat , finely grated
2 tbsp	Sweet chili sauce
1 tsp	Lemon peel, grated
1 tbsp	Chives, finely sliced
2	Garlic clove(s), finely chopped
	Salt and pepper
1 package	Puff pastry[Tante Fanny]
	Egg(s), to brush
2 tbsp	White sesame seeds
2 tbsp	Black sesame seeds

METHOD

1. Preheat the oven to 180 °C (conventional oven).
2. Whisk the unchilled QimiQ Classic smooth. Add the egg yolk and corn flour and mix well.
3. Add the cheese, chili sauce, lemon zest, chives and garlic and mix well. Season to taste with salt and pepper.
4. Allow to chill for approx. 30 minutes.
5. Prepare the pastry according to the instructions on the package. Cut into 4 equally sized strips and brush with egg white.
6. Pour the cheese mixture into a piping bag with 1 cm nozzle, and pipe lengthwise along one edge of each strip.
7. Roll up tightly and seal firmly. Brush with egg yolk and sprinkle with sesame seeds. Prick with a fork to allow steam to escape.
8. Bake in the preheated oven for approx. 20 minutes.