



BAKED CHEESE SLICES

QimiQ BENEFITS

- Problem-free reheating possible
- 100% natural, contains no preservatives, additives or emulsifiers
- Quick and easy preparation



15



easy

INGREDIENTS FOR 1 BAKING TRAY

FOR THE DOUGH

300 g	Flour, plain
1 packet	Dried yeast
	Sunflower oil, as required
	Water, as required
	Salt
	Butter, for the baking tin

FOR THE TOPPING

150 g	QimiQ Cream Base
600 g	Alpine cheese [strong] 45 % fat , diced
200 g	Onion(s), diced
2 ea	Egg(s)
	Salt and pepper
	Flat-leaf parsley, finely chopped
	Garlic, finely chopped
	Cumin

METHOD

1. Preheat the oven to 180° C (conventional oven).
2. For the dough, add the yeast to the flour and mix well. Add the water, oil and salt and knead until smooth.
3. Cover, and allow to raise in a warm place for approx. 30 minutes. Knead well and roll out large enough to cover a baking sheet lined with baking paper.
4. For the topping, add the cheese, onion, eggs and seasoning to the QimiQ Sauce Base and mix well.
5. Spread the topping onto the sheet of pastry and bake in the hot oven for approx. 25 minutes, or until golden brown.