



# CHEDDAR CONES FILLED WITH BLACK OLIVE PUREE

## QimiQ BENEFITS

- Freezer stable
- All natural, contains no preservatives, additives or emulsifiers
- Quick and simple preparation



15



easy

## INGREDIENTS FOR 1001 G

**344 g** Cheddar cheese, very ripe

**172 g** QimiQ Classic

**138 g** QimiQ Sauce Base

**2 g** Curcuma, dried

**138 g** Black olives, pureed

## TO COAT

**207 g** Cheddar cheese, finely diced

## METHOD

1. Freeze the diced cheddar cheese.
2. Place in a bowl cutter with the QimiQ Classic and QimiQ Sauce Base and blend to a smooth paste (do not cut for too long, to prevent the mixture from becoming too rubbery).
3. Add the curcuma and mix well.
4. Pour the cheese mixture into paper cones and fill the middle with black olive puree.
5. Freeze for a few minutes, remove the paper and roll the head in the finely diced cheddar cheese.