



CHEDDAR BALLS WITH TOMATO CHUTNEY



QimiQ BENEFITS

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



25



medium

INGREDIENTS FOR 1 RECIPE

TOMATO CHUTNEY

FOR THE CHEDDAR CONES

344 g Cheddar cheese, very ripe

172 g QimiQ Classic

138 g QimiQ Sauce Base

138 g Black olives, pureed

2 g Curcuma, dried

TO COAT

207 g Cheddar cheese, finely diced

METHOD

1. For the cheddar cones, 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.
6. Assemble and garnish with deep fried tomato skin and wild asparagus.