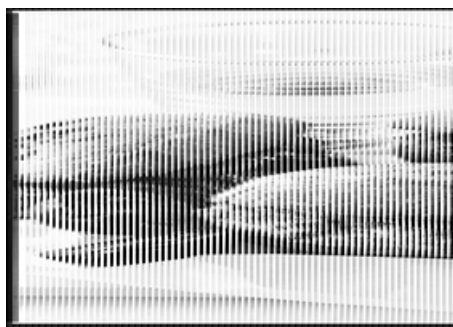




# SAVORY CHEESE TOASTIES



## QimiQ BENEFITS

- Bake stable
- Creamy indulgent taste with less fat
- Quick and simple preparation



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easy

## INGREDIENTS FOR 4 PORTIONS

**4 pcs** Partially baked rolls 50 g each  
Butter, to brush

## FOR THE CHEESE CREAM

**250 g** QimiQ Sauce Base

**4 tbsp** Natural yogurt

**1** Egg yolk(s)

**2 tsp** Mustard

Salt and pepper

Worcestershire sauce

Paprika powder

**3 tbsp** Mixed herbs, minced

**125 g** Alpine cheese [strong] 45 % fat , grated

**125 g** Emmenthal cheese, grated

**1** Egg white(s)

Tomato(es), sliced

## METHOD

1. Preheat the oven to 390° F (conventional oven).
2. For the cheese cream, add the yogurt, egg yolk, mustard, seasoning, herbs and cheese to the QimiQ Sauce Base and mix well.
3. Whisk the egg whites stiff and fold alternately into the cheese cream.
4. Halve the rolls and spread the cheese cream onto each half. Bake in the hot oven for approx. 9 minutes. Sandwich two halves together with the tomato slices.