



# SPICY CHEESE STICKS



## QimiQ BENEFITS

- Bake stable
- Prevents moisture migration, pastry remains fresh and dry for longer
- Quick and simple preparation



25



easy

## INGREDIENTS FOR 4 SERVINGS

<b>125 g</b>	QimiQ Sauce Base
<b>1</b>	Egg yolk(s)
<b>70 g</b>	Edam, finely grated
<b>70 g</b>	Tilsit cheese, 45 % fat , finely grated
<b>2 tbsp</b>	Sweet chili sauce
<b>1 tsp</b>	Lemon peel, grated
<b>1 tbsp</b>	Chives, finely sliced
<b>2</b>	Garlic clove(s), finely chopped
	Salt and pepper
<b>1 package</b>	Puff pastry
<b>1</b>	Egg white(s), to brush
<b>2 tbsp</b>	White sesame seeds
<b>2 tbsp</b>	Black sesame seeds

## METHOD

1. Preheat an oven to 360 °F (conventional oven).
2. Whisk the QimiQ Sauce Base with the egg yolk.
3. Add the cheese, chili sauce, lemon zest, chives and garlic and mix well. Season to taste with salt and pepper.
4. Chill for approx. 30 minutes.
5. Prepare the pastry according to the instructions on the packet. 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.