



FETA CHEESE FRITTERS



QimiQ BENEFITS

- Bake stable
- Full taste with less fat content
- Creamy consistency



15



easy

INGREDIENTS FOR 1184 G

200 g QimiQ Sauce Base

540 g Kryssos Feta cheese

180 g Egg(s)

240 g Bread crumbs, ground

Garlic paste, to taste

Chives, finely sliced

Basil, finely chopped

Oregano, finely chopped

Thyme, finely chopped

Salt, to taste

Pepper, to taste

METHOD

1. Place the feta into a Kitchenaid with a paddle attachment and run until smooth. Add the eggs, Panko, QimiQ Sauce Base, salt if desired, and pepper and blend well.
2. Add the garlic paste and herbs at a slow speed and mix well.
3. Portion the mixture and fry golden brown at 360 °F.
4. Serve as a snack with a dipping sauce or as part of a salad course.