



LOBSTER & MASCARPONE GRILLED CHEESE SANDWICH



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 832 G

150 g QimiQ Classic

50 g Butter, unsalted, softened

7 g Thai chilli paste

150 g Mascarpone

15 g Green onion(s), finely sliced

45 g Tomato(es), diced

100 g White bread, sliced

Salt and pepper

80 g Beecher's Flagship Cheddar 1 year aged, thinly sliced

10 g Arugula [Rocket leaf]

225 g Lobster meat, cooked, minced

METHOD

1. Whisk together the soft butter and Thai chili paste and set aside.
2. Whisk the unchilled QimiQ Classic smooth. Add the mascarpone, green onions and diced tomatoes.
3. Spread the mascarpone mixture evenly on each slice of the bread and season with the salt and pepper. Top with the sliced cheese, the arugula and then the lobster meat.
4. Brush the top and bottom of the sandwich with the butter and chili paste mixture and grill on a Panini press or in a Teflon skillet until golden brown and the center is warm and melting.