



SHEEP'S CHEESE FILLED WITH NUTS



QimiQ BENEFITS

- Quick and simple preparation
- Enhances the natural taste of added ingredients
- Binds with fluid - no separation of ingredients
- Longer shelf life without loss of quality



15



easy

INGREDIENTS FOR 10 PORTIONS

700 g Sheep's cheese

FOR THE FILLING

100 g QimiQ Classic, room temperature

100 g Mascarpone

30 ml Walnut oil

50 g Hazelnuts, roasted

20 g Raisins, soaked

Salt

Cayenne pepper

METHOD

1. Slice the piece of sheep's cheese (preferably round) horizontally into 3 layers.
2. Whisk QimiQ smooth.
3. Add the remaining ingredients and mix well.
4. Sandwich the cheese layers with the filling, finishing with a layer of cheese.
5. Wrap in cling film and chill over night.