



# PAN FRIED BUCHERON GOAT CHEESE



## QimiQ BENEFITS

- Creamy consistency
- Full taste with less fat content



15



easy

## INGREDIENTS FOR 10 PORTIONS

**110 g** QimiQ Sauce Base

**75 g** Egg(s)

**50 ml** White wine

**60 ml** Water

**125 g** All purpose flour

**425 g** Bûcheron goat cheese, sliced

**60 g** Corn starch

**150 g** Bread crumbs

## METHOD

1. Whisk the eggs until frothy. Add the QimiQ Sauce Base, white wine, water, flour and cornstarch and mix until the batter is smooth.
2. Dust the cheese with a little corn starch and dip into the batter followed by the Panko bread crumbs.
3. Fry in a cast iron skillet until golden brown. Allow to drain on kitchen paper.
4. Serve warm with spring greens and your favorite dressing.