



# BBQ PLATTER WITH ALL THE SIDES



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Dressings made with QimiQ cling better to salads
- Bake stable
- Full taste with less fat content



25



medium

## INGREDIENTS FOR 10 PORTIONS

### TO PREPARE THE SUCKLING PIG SHOULDER

**2 kg** Suckling pig shoulder  
Salt  
Black pepper, ground  
Caraway seed powder  
Garlic, squeezed

### FOR THE CORN SOUFFLÉ

**65 g** QimiQ Sauce Base  
**430 g** Sweet white corn kernels, fresh  
**4 pcs** Egg(s)  
**25 g** Butter  
**60 g** All purpose flour  
**35 g** Porcini mushrooms, finely sliced  
**10 g** Green onion(s), finely sliced  
**50 g** Sugar

### FOR THE FRIED MAC & CHEESE

**100 g** QimiQ Sauce Base  
**100 g** QimiQ Classic  
**340 g** Macaroni  
**120 g** Sour cream 15 % fat  
**2** Egg(s)  
**40 g** Bread crumbs  
Salt  
Black pepper, ground  
**150 g** Karst Cave Aged Cheese, grated  
**100 g** Colby cheese, grated

### TO COAT

**20 g** QimiQ Sauce Base  
**200 g** All purpose flour  
**120 g** Egg(s), beaten  
**10 g** Salt  
**4 g** White pepper  
**500 g** Bread crumbs

### FOR THE KALE SALAD

**100 g** QimiQ Classic, room temperature  
**40 ml** Olive oil extra virgin  
**15 g** Lemon juice  
**10 g** Sea salt  
**4 g** Black pepper, ground  
**285 g** Kale  
**15 g** Garlic, minced  
**85 g** Cranberries, dried

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**25 g** Pecan nuts, minced

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**15 g** Parmesan, grated

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## **METHOD**

1. Season the suckling pig shoulder and allow to rest overnight on a rack. Smoke in the Primo Grill with apple wood until the core temperature of 160° F is reached.
2. For the corn soufflé: mix all the ingredients together well. Pour into silicon muffin pans and bake at 350° F for 30-45 minutes.
3. For the fried Mac & Cheese: cook the pasta al dente and set aside to drain.
4. Place the QimiQ Classic, QimiQ Sauce Base, sour cream, eggs, Panko, salt and pepper into a mixer and blend well. Add the cheese and blend until smooth.
5. Mix the cold sauce with the warm noodles, place into a storage container, cover and allow to stand overnight.
6. Scoop and form balls out of the noodles. Roll in the flour, egg mixture and Panko. Chill and fry until golden brown.
7. For the kale salad: whisk the QimiQ Classic smooth. Add the olive oil and lemon juice slowly and mix until the mixture is emulsified. Season with the salt and pepper.
8. Mix the dressing with the chopped kale and garnish with the cranberries, pecan nuts and parmesan.
9. Arrange the grilled suckling pig shoulder, corn soufflé, fried Mac and Cheese balls and kale salad on a platter and serve.