



COATED SHEEP'S CHEESE BALLS ON SALAD



QimiQ BENEFITS

- Quick and simple preparation
- Longer shelf life without loss of quality
- Enhances the natural taste of added ingredients



15



easy

INGREDIENTS FOR 4 PORTIONS

FOR THE CHEESE BALLS

125 g QimiQ Classic, room temperature

400 g Sheep's cheese, crushed

50 g Almonds, finely chopped

50 g Pepitas, finely chopped

50 g Black olives, finely chopped

FOR THE DRESSING

40 ml Olive oil

2 tbsp White wine vinegar

1 tbsp Honey

Salt and pepper

TO DECORATE

100 g Grapes

Cherry tomatoes, finely sliced

Frisée lettuce

METHOD

1. For the cheese balls, whisk QimiQ Classic smooth. Add the sheep's cheese and continue to whisk until creamy (chill if the mixture becomes too soft). Form 12 balls out of the mixture.
2. Roll 4 balls in the chopped almonds, 4 in chopped pumpkin seeds and 4 in chopped olives.
3. For the dressing, mix the olive oil, vinegar, honey, salt and pepper together.
4. For 4 portions, arrange 3 different flavoured balls on a plate. Decorate with grapes, cherry tomatoes and frisée lettuce and drizzle with the dressing.