



AGED CHEDDAR BALLS WITH GUINNESS BEER AND CARAMELIZED SHALLOTS



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Quick and easy preparation



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE CARAMELIZED SHALLOTS

300 g Shallot(s), cut into segments

80 ml Olive oil

50 White balsamic vinegar

500 ml Guinness beer

20 g Garlic paste

Thyme, minced

Salt and pepper

FOR THE AGED CHEDDAR BALLS

250 g QimiQ Classic, room temperature

200 g Excalibur 50th Anniversary Cheddar, grated

150 g Cream cheese

80 g Butter, melted

20 g Dijon mustard

Salt and pepper

TO ROLL

Hazelnuts, toasted, chopped

Pistachios, toasted, chopped

Roasted pecan nuts, minced

METHOD

1. For the caramelized shallots: sauté the shallots in hot olive oil. Add the Guinness beer and reduce by half. Add the white balsamic vinegar, garlic paste, thyme, salt and pepper and season to taste.
2. For the aged cheddar balls: whisk the unchilled QimiQ Classic smooth. Add the caramelized shallots, grated Excalibur 50th Anniversary Cheddar and the remaining ingredients and mix well. Season to taste with salt and pepper and allow to chill for approx. 30 minutes.
3. Form the mixture into balls and roll in the chopped nuts.