



# SAUSAGE CHEESEBALLS



## QimiQ BENEFITS

- Quick and easy preparation
- Longer presentation times without loss of quality
- Enhances the natural taste of added ingredients



15



easy

## INGREDIENTS FOR 10 PORTIONS

**113 g** QimiQ Sauce Base

**680 g** All purpose flour

**21 g** Baking powder

Salt

**113 g** Butter, chilled

**4** Rosemary, fresh, chopped

**6** Parsley, fresh, chopped

**454 g** Schweinswurst

**454 g** Cheddar cheese, shredded

**113 g** Parmesan, shredded

## METHOD

1. Preheat the oven to 350 °F (convection oven).
2. Mix the flour, baking powder, salt and butter together with a mixer (paddle) or a fork until crumbles form.
3. Add the QimiQ Sauce Base and remaining ingredients. Mix for one minute.
4. Scoop or roll the mixture into balls (approx. 24) and bake for 20-25 minutes until golden brown.