



SPICY CHEESE STICKS



QimiQ BENEFITS

- Fillings remain moist for longer
- Prevents moisture migration, pastry remains fresh and dry for longer
- Enhances the natural taste of added ingredients



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easy

INGREDIENTS FOR 4 SERVINGS

125 g	QimiQ Classic, room temperature
1	Egg yolk(s)
1 tbsp	Corn starch
70 g	Edam, finely grated
70 g	Tilsit cheese, 45 % fat , finely grated
2 tbsp	Sweet chili sauce
1 tsp	Lemon peel, grated
1 tbsp	Chives, finely sliced
2	Garlic clove(s), finely chopped
	Salt and pepper
1 package	Puff pastry
	Egg(s), to brush
2 tbsp	White sesame seeds
2 tbsp	Black sesame seeds

METHOD

1. Preheat an oven to 360 °F (conventional oven).
2. Whisk the unchilled QimiQ Classic smooth. Add the egg yolk and corn starch and mix well.
3. Add the cheese, chili sauce, lemon zest, chives and garlic and mix well. Season to taste with salt and pepper.
4. Chill for approx. 30 minutes.
5. Prepare the pastry according to the instructions on the package. Cut into 4 equally sized strips and brush with egg white.
6. Pour the cheese mixture into a piping bag with 1 cm nozzle, and pipe lengthwise along one edge of each strip.
7. Roll up tightly and seal firmly. Brush with egg yolk and sprinkle with sesame seeds. Prick with a fork to allow steam to escape.
8. Bake in the preheated oven for approx. 20 minutes.