

Oriental cheese Malakoff

Description

Deep-fried cheese slices with ginger and dates



Yield

30 pieces of 54 g



Scheduling

Preparation: approx. 30 minutes
Frying time: 3–4 minutes/150°C



Nutritional values (100 g or 100 ml)

energy: 1451 kJ/347 kcal;
fat: 22 g, of which saturated 11.8 g;
carbohydrates: 22 g, of which sugars 4.6 g;
protein: 9.2 g; salt 0.9 g

Ingredients

Malakoff base mixture (1'002 g)

380 g	Raclette cheese, grated with a rösti grater
290 g	Gruyère cheese, grated
65 g	wheat flour 400
10 g	cornstarch
2 g	baking powder
100 g	eggs
100 g	Vaudois white wine
55 g	whole milk

Additional ingredients (595 g)

445 g	baguette, cut into approx. 2 cm thick slices
150 g	frying fat (for deep-frying)

Oriental Malakoff mixture (1'200 g)

1'000 g	Malakoff base mixture
100 g	dates, dried, finely diced
100 g	ginger, fresh, peeled and finely diced (approx. 1x1 mm)

Production

1

Malakoff base mixture

Mix the grated Raclette cheese and Gruyère cheese with the flour, cornstarch and baking powder. Add the eggs, white wine and milk and blend everything into a smooth mixture.

Tip: The cheese mixture can be varied depending on the season or occasion: for example, with herbs, chili or dried fruit.

2

Oriental Malakoff mixture

Fold the prepared dates and ginger cubes into the Malakoff base mixture. Process the mixture immediately.

3

Preparing the baguette

Cut the baguette diagonally into slices approx. 2 cm thick.

4

Topping

Using a portioning spoon, place approx. 40 g of the oriental cheese mixture on each slice of bread.

5

Pressing down

Lightly press the mixture onto the bread slices with a baking tray or flat plate so it adheres well.

6

Deep-frying

Place the topped baguette slices, cheese-side down, into the hot oil at approx. 150°C and fry until golden brown.

Serve immediately warm as an appetizer or starter.

7

Storage

Unbaked Malakoff slices can be stored very well in the freezer. Make sure to thaw completely before frying in hot oil.