

Savory ekmek kataifi with tomato chutney and cheese cream

Ingredients

- 300g kataifi
- 200g feta cheese
- **100g Cheese Mise en Place Sauce (Art. 55735)**
- **50g Tomato Chutney (Art. 55404)**
- **5g Rub Mexico (Art. 51010)**
- 15g butter

Cooking instructions

1. Cut the kataifi, melt the butter add the Rub Mexico, and mix them all together.
2. Lay the kataifi in a ring mold and bake for 15 minutes at 180°C.
3. In a bowl, crumble the feta cheese and mix it with the cheese sauce. Once the kataifi has cooled, fill the ring mold with the cheese cream and refrigerate.
4. Finally, remove the ring mold and add the tomato chutney on top.