

INGREDIENTS

1 pack of Garden Gourmet Sensational Mince

125 g young Gouda cheese or another easy to cut in cubes cheese that melts easy

1 bunch of chives

oil for cooking

1 tbsp liquid gravy

1 tbsp coarse mustard

2 tsp honey

 4 SERVINGS

 20 MIN

 EASY

Try this tasty vegetarian recipe with our plant-based Garden Gourmet Sensational Mince, with some cheese inside and a glaze of honey. Just delicious!

PREPARATION

1. Preheat oven

Preheat the oven to 200 °C.

2. Shape Sensational Mince around cheese cubes

Cut the cheese into cubes of approx. 1½ cm. Divide the Sensational Mince into 20 pieces and press a cube of cheese into each piece of mince. Shape it around the cheese into a ball.

3. Fry then bake the mince balls

Finely chop the chives. Cook the balls in some oil until brown and leave them for another 5 minutes in the oven.

4. Make the gravy

Add the gravy, mustard and honey in the frying pan. Stir well with a whisk, add if necessary some water and bring to the boil.

5. Glaze the balls, sprinkle, serve, and enjoy!

Add the balls. Spoon them through the glaze until it gets sticky and sprinkle with chives.

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