

## 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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