



# PEAR AND BLUE CHEESE MINI PIZZAS



## QimiQ BENEFITS

- Full creamy taste with less fat and cholesterol
- Prevents moisture migration, pastry remains fresh and dry for longer



15



easy

## INGREDIENTS FOR 4 PORTIONS

### FOR THE DOUGH

**75 g** QimiQ Classic, unchilled

**75 g** Butter, softened  
Salt

**125 g** Quark 20 % fat

**125 g** Flour, plain

### FOR THE TOPPING

**125 g** QimiQ Classic, unchilled

**125 g** Blue veined cheese, crushed

**80 g** Pear(s), peeled

Salt and pepper

Thyme, dried

### TO GARNISH

Pear(s), cut into strips

Garden herbs, fresh

## METHOD

1. Preheat the oven to 180° C (conventional oven).
2. For the dough, briskly knead all the ingredients together.
3. Wrap the dough in tin foil and chill for 2 hours.
4. For the topping, whisk QimiQ Classic smooth. Add the cheese and pear, mix well and season to taste with the salt, pepper and thyme.
5. Roll the dough approx. 3 mm thick and cut into circles with the aid of a dessert ring (8 cm Ø). Spread the topping onto the surface, and leave 1 cm free around the rim.
6. Place in the hot oven and bake for approx. 12 minutes.
7. Garnish with strips of pear and fresh herbs.