



ONION AND HAM PARCELS



QimiQ BENEFITS

- Quick and easy preparation
- Enhances the natural taste of added ingredients
- Prevents moisture migration, pastry remains fresh and dry for longer



25



easy

INGREDIENTS FOR 12 SERVINGS

2 package Danish pastry dough, fresh

FOR THE FILLING

125 g QimiQ Classic, unchilled

1 Egg(s)

3 tbsp Instant mashed potato flakes

150 g Smoked ham, finely chopped

150 g Alpine cheese [strong] 45 % fat , grated

2 tbsp Red pepper corns, crushed

2 tbsp Flat-leaf parsley, finely chopped

200 g Onion(s), finely chopped

Sunflower oil, to fry

60 ml White wine

Salt and pepper

Sugar

Egg(s), to brush

METHOD

1. Preheat the oven to 180°C (convection oven) and prepare the pastry according to the instructions on the package.
2. Whisk the unchilled QimiQ Classic smooth. Add the egg and potato flakes and mix well.
3. Add the ham, cheese, pepper and parsley and mix well.
4. Lightly fry the onion until soft. Douse with white wine, bring to the boil and reduce. Add to the QimiQ mixture and season to taste.
5. Roll out the pastry and cut into 12 squares. Brush with egg.
6. Divide the filling equally amongst the pastry squares and fold into triangles.
7. Press the edges together with a fork and brush with egg (prick with a fork to allow steam to escape whilst baking).
8. Bake in the preheated oven for approx. 30 minutes (cover with tin foil to prevent burning if necessary).