

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





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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
- 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).