



# SAVOURY SCONES

## QimiQ BENEFITS

- Full taste with less fat content
- Pastry remains juicy and smooth



15



easy

## INGREDIENTS FOR 660 G

<b>180 g</b>	QimiQ Cream Base
<b>30 g</b>	Onion(s), finely diced
<b>50 g</b>	Ham, finely diced
<b>5 g</b>	Fresh yeast
<b>250 g</b>	Flour
<b>5 g</b>	Baking powder
<b>3 g</b>	Salt
	Cayenne pepper, ground
<b>2 g</b>	Mustard powder
<b>55 g</b>	Butter
<b>20 g</b>	Chives
<b>60 g</b>	Cheddar cheese, grated
	Parmesan, grated

## METHOD

1. Sauté the onions and ham in butter. Allow to cool.
2. Dissolve the yeast in one part of the QimiQ Sauce Base.
3. Mix the flour, baking powder, salt, pepper and mustard powder. Add the butter, QimiQ Sauce Base, cheddar cheese, fried onions and ham and yeast mixture and knead to a smooth dough.
4. Roll out the dough approx. 3 cm thick. Cut out circles or triangles.
5. Place onto a baking sheet and coat with the egg and milk mixture. Sprinkle with the parmesan cheese.
6. Bake in a pre-heated oven at 170°C for 17 minutes.