



BLUE CHEESE AND PEAR PITHIVIERS

QimiQ BENEFITS

- 100% natural, contains no preservatives, additives or emulsifiers
- Bake stable and deep freeze stable
- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer
- Creamy indulgent taste with less fat
- Fillings remain moist for longer



15



easy

INGREDIENTS FOR 4 PORTIONS

270 g Puff pastry[Tante Fanny], 1 package

1 Egg yolk(s), to brush

FOR THE FILLING

125 g QimiQ Classic, unchilled

100 g Blue veined cheese, crushed

125 g Pear(s), grated

125 g Walnuts, grated

Salt and pepper

50 g Bread crumbs

METHOD

1. Pre-heat the oven to 180° C (conventional oven).
2. Roll out the pastry, cut into shapes with a biscuit cutter and brush with egg yolk.
3. For the filling, whisk QimiQ Classic smooth. Add the remaining ingredients and mix well.
4. Sandwich two pastry shapes together with the filling and seal the edges with a fork. Repeat this procedure until the pastry shapes have been used up.
5. Bake in the hot oven for approx. 10-12 minutes.