



BAKED ONION PARCELS



QimiQ BENEFITS

- Prevents moisture migration, pastry remains fresh and dry for longer
- Longer presentation times without loss of quality
- Fillings remain moist for longer



15



easy

INGREDIENTS FOR 24 SERVINGS

540 g Puff pastry[Tante Fanny], = 2 packages

FOR THE FILLING

125 g QimiQ Classic, unchilled

400 g Onion(s), finely diced

20 g Butter

1 Egg(s)

75 g Emmenthal cheese, grated

2 tbsp Flat-leaf parsley, finely chopped

Salt and pepper

1 Egg(s), to brush

METHOD

1. Preheat the oven to 220 °C (conventional oven) and prepare the pastry according to the instructions on the package.
2. Fry the onions in butter until soft and allow to cool.
3. Whisk the unchilled QimiQ Classic smooth. Add the onion, egg, cheese, parsley, salt and pepper and mix well.
4. Cut Ø 8 cm large circles out of the puff pastry.
5. Place one teaspoon of filling in the centre of each pastry circle. Brush the rim with egg and fold in half to form a parcel.
6. Brush the parcel with egg and place on a baking sheet lined with baking paper. Bake in the preheated oven for approx. 15 minutes or until golden brown.