



# CHICKEN FILLED PUFF PASTRY CONES



## QimiQ BENEFITS

- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer
- Quick and easy preparation
- Foolproof real cream product, cannot be over whipped



15



easy

## INGREDIENTS FOR 12 SERVINGS

### FOR THE FILLING:

**250 g** QimiQ Whip Pastry Cream, chilled

**100 ml** Chicken stock

**200 g** Chicken breast fillet, poached

**10 g** Sweet peppers, tricolour, finely diced

**3 g** Chili pepper, fresh, finely chopped

**10 g** Chives, finely sliced

**6 g** Flat-leaf parsley, finely chopped

**10 g** Lemon juice

Salt and pepper

### FOR THE PUFF PASTRY CONES:

**270 g** Puff pastry[Tante Fanny]

**1** Egg yolk(s), to brush

## METHOD

1. For the filling, lightly whip the cold QimiQ Whip until completely smooth and ensure that the complete mixture is entirely incorporated (bottom and sides of bowl). Add the chicken stock and continue to whip until the required volume has been achieved.
2. Add the remaining ingredients, mix well and season to taste.
3. Fill into a piping bag and chill for at least 4 hours, preferably over night.
4. Pre-heat the oven to 200° C (conventional oven).
5. Roll out the pastry and cut into 1.5 cm wide strips. Wind the strips around cone forms, overlapping slightly and brush with egg yolk.
6. Bake in the hot oven for approx. 4 minutes, reduce down to 180° C and bake for a further 6 minutes.
7. Remove the cones from the forms whilst hot and allow to cool.
8. Pipe the filling into the cones, garnish and serve.