



DUCK FILLED PUFF PASTRY CONES



QimiQ BENEFITS

- One bowl preparation
- 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 Vegetable stock

200 g Duck, 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 vegetable 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 the cream 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.