



RABBIT FILLED PUFF PASTRY CONES



QimiQ BENEFITS

- Acid and alcohol stable
- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer
- Creamy indulgent taste with less fat
- Quick and easy preparation
- Firmer and more stable fillings



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easy

INGREDIENTS FOR 12 SERVINGS

250 g QimiQ Classic, unchilled

200 g Rabbit fillet, poached

50 ml Vegetable stock

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

125 ml Cream 36 % fat, whipped

270 g Puff pastry[Tante Fanny]

1 Egg yolk(s), to brush

METHOD

1. For the filling, whisk QimiQ Classic smooth. Add the meat, vegetable stock, paprika, chilipepper, chives, parsley and lemon juice and mix well. Season to taste with salt and pepper. Fold in the whipped cream.
2. Fill into a piping bag and chill for at least 4 hours, preferably over night.
3. Pre-heat the oven to 200° C (conventional oven).
4. 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.
5. Bake in the hot oven for approx. 4 minutes, reduce down to 180° C and bake for a further 6 minutes.
6. Remove the cones from the forms whilst hot and allow to cool.
7. Pipe the filling into the cones, garnish and serve.