



# CHICKEN 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** Chicken breast fillet, poached

**50 ml** Chicken 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, chicken stock, peppers, chili, 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.