



PUFF PASTRY CROISSANT WITH WILD MUSHROOMS



QimiQ BENEFITS

- Product will not continue to thicken and solidify when taken from heat
- Problem-free reheating possible
- Smooth and creamy consistency in seconds



15



easy

INGREDIENTS FOR 12 SERVINGS

150 g QimiQ Cream Base

175 g Chanterelles

1 Egg white(s)

Salt and pepper

270 g Puff pastry[Tante Fanny]

1 Egg yolk(s), to brush

METHOD

1. Preheat the oven to 200° C (conventional oven).
2. For the farce, blend the mushrooms, QimiQ Sauce Base and egg white until smooth. Season to taste with the salt and pepper.
3. Roll out the puff pastry and cut into long triangles. Place one tablespoon of farce onto the wide end of the triangle and roll it up into a croissant.
4. Place onto a baking sheet lined with baking paper and brush with egg yolk. Bake in the hot oven for 10 minutes.
5. Allow to cool a little and serve warm.