



# PUFF PASTRY CROISSANT WITH WILD MUSHROOMS



## QimiQ BENEFITS

- Acid, heat 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



15



easy

## INGREDIENTS FOR 12 SERVINGS

<b>125 g</b>	QimiQ Classic, unchilled
<b>75 g</b>	Chanterelles, quartered
<b>15 g</b>	Shallot(s), finely chopped
<b>1</b>	Garlic clove(s)
<b>10 g</b>	Olive oil
	Salt and pepper
<b>2</b>	Egg(s), hard boiled
<b>12 g</b>	Flat-leaf parsley, chopped
<b>270 g</b>	Puff pastry[Tante Fanny]
<b>1</b>	Egg yolk(s), to brush

## METHOD

1. Preheat the oven to 200° C (conventional oven).
2. For the filling, fry the chanterelles, shallots and garlic in olive oil. Season to taste with salt and pepper and allow to cool.
3. Whisk QimiQ Classic smooth. Add the mushrooms, chopped egg and parsley and mix well. Season to taste with salt and pepper.
4. Roll out the puff pastry and cut into long triangles. Place one tablespoon of filling onto the wide end of the triangle and roll it up into a croissant.
5. Place onto a baking sheet lined with baking paper and brush with egg yolk. Bake in the hot oven for 10 minutes.
6. Allow to cool a little and serve warm.