



PUFF PASTRIES WITH SCALLOP FILLING



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

100 g	QimiQ Classic, unchilled
300 g	Scallops, fresh
15 g	Olive oil
80 g	Shallot(s), finely chopped
100 g	Sweet peppers, tricolour, finely diced
20 g	Cilantro, finely chopped
	Salt
	Cayenne pepper
	Lemon juice
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 filling, clean and quarter the scallops and pat dry.
3. Flash fry the scallops in olive oil. Add the shallots and diced peppers and continue to cook until done. Season to taste and allow to cool.
4. Whisk QimiQ Classic smooth. Add the scallops, shallots, peppers and coriander and mix well. Season to taste with salt, cayenne pepper and lemon juice.
5. Roll out the puff pastry. Cut approx. half of the pastry into 7.5 cm Ø circles and cut 8 cm Ø circles out of the remaining pastry.
6. Place 1 tbsp of the filling onto the smaller circles, brush the edge with egg yolk and cover with the larger circle. Seal the edges with a fork.
7. Place onto a baking sheet lined with baking paper and brush with egg yolk. Bake in the hot oven for 6 minutes. Reduce the heat to 180° C and bake for a further 4 minutes.
8. Allow to cool for a few minutes and serve warm.