



PUFF PASTRY VEGETABLE SLICES



QimiQ BENEFITS

- Prevents moisture migration, pastry remains fresh and dry for longer
- Creamy indulgent taste with less fat
- Longer presentation times without loss of quality



15



easy

INGREDIENTS FOR 4 PORTIONS

1 package Puff pastry[Tante Fanny]

1 Egg(s), to brush

FOR THE VEGETABLE CREAM

125 g QimiQ Classic, unchilled

125 g Low fat quark [cream cheese]

30 g Sour cream 15 % fat

40 g Sweet pepper(s), finely chopped

Salt and pepper

Smoked sweet paprika

1 Garlic clove(s), finely chopped

Mustard

METHOD

1. Preheat the oven to 180 °C (conventional oven) and prepare the pastry according to the instructions on the package.
2. Cut into 4 x 8 cm rectangles. Brush with egg and prick with a fork. Place on a baking sheet lined with baking paper and bake for approx. 10 minutes, or until golden brown. Remove from the oven and allow to cool.
3. For the vegetable cream: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well. Season to taste.
4. Allow to chill for approx. 4 hours.
5. Sandwich together two pastry rectangles with the vegetable cream. Repeat until the pastry has been used up. Serve immediately.