



DANISH PASTRY CROISSANT WITH EGG AND SMOKED SALMON FILLING



QimiQ BENEFITS

- 100% natural, contains no preservatives, additives or emulsifiers
- Bake stable
- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer
- Creamy indulgent taste with less fat



15



easy

INGREDIENTS FOR 12 SERVINGS

- 1 package** Danish pastry dough, fresh
- 1** Egg(s), to brush

FOR THE FILLING

- 125 g** QimiQ Classic, unchilled
- 4** Egg(s), hard boiled
- 200 g** Smoked salmon, diced
- 1 tsp** Mustard
- 1 tsp** Horseradish, grated
- 1 tbsp** Chives, chopped
- 1 tbsp** Dill, chopped
- Salt and pepper

METHOD

1. Preheat the oven to 170 °C (conventional oven). Prepare the pastry according to the instructions on the package and cut into 12 equal sized triangles.
2. For the filling: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well. Season to taste.
3. Place one tablespoon of filling onto the wide end of each triangle and roll it up toward the tip. Curve the ends slightly inward to create a crescent shape. Brush with the egg yolk.
4. Brush with the egg and bake in the preheated oven for approx. 15 minutes.