



POTATO AND BACON FILLED PASTRIES WITH SOUR CREAM DIP



QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Binds with fluid, pastry remains fresh and dry for longer
- Bake stable and deep freeze stable



15



medium

INGREDIENTS FOR 10 SERVINGS

FOR THE PASTRIES

125 g	QimiQ Cream Base
100 g	Streaky smoked bacon, finely sliced
1	Egg(s)
150 g	Potatoes, cooked, peeled, diced
1 tbsp	Garlic clove(s), finely chopped
2 tbsp	Flat-leaf parsley, finely chopped
200 g	Flour, coarse grain
1 package	Dried yeast
	Salt and pepper
10 slices	Emmental cheese min. 45 % fat
	Vegetable oil, to fry

FOR THE SOUR CREAM DIP

125 g	QimiQ Classic, unchilled
200 g	Sour cream 15 % fat
2 tbsp	Mixed herbs, finely chopped
1 tbsp	Dijon mustard
	Salt and pepper

METHOD

1. For the pastries: place the bacon onto a baking sheet lined with baking paper and bake in the oven until crispy.
2. Mix the QimiQ Sauce Base together with the egg, bacon, potatoes, garlic and parsley.
3. Add the yeast to the flour and mix well. Slowly fold the flour mixture into the QimiQ Sauce Base mixture and carefully knead into a smooth dough.
4. Season to taste with salt and pepper, cover and allow to rest in a warm place for 1 hour (Tip: allow to rest in an oven at 50 °C).
5. Form the dough into a large roll and slice into 10 discs. Press flat with floured hands and top each disc with a slice of folded cheese. Fold in half and seal the edges with a fork.
6. Allow to rest for 20 minutes.
7. Fry in hot oil until golden brown.
8. For the dip: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well. Season to taste-