



MUSHROOM AND ASPARAGUS PUFF PASTRY SLICES



QimiQ BENEFITS

- Quick and easy preparation
- Fillings remain moist for longer



15



easy

INGREDIENTS FOR 6 PORTIONS

250 g	QimiQ Cream Base
300 g	Mushrooms, finely sliced [émincé PF]
1	Onion(s), finely chopped
	Sunflower oil
	Salt and pepper
	Ground nutmeg
3	Slice(s) of white bread, toasted
2 tbsp	Flat-leaf parsley, fresh
2	Egg(s)
1 package	Puff pastry[Tante Fanny]
300 g	Asparagus, cooked
	Egg(s), to brush

METHOD

1. Preheat the oven to 180 °C (conventional oven).
2. Fry the mushrooms and onion in oil and season to taste.
3. Drain well and allow to cool.
4. Remove the crusts from the toast and finely dice.
5. Mix together the QimiQ Sauce Base, toast, parsley and eggs. Add the mushrooms and adjust the seasoning.
6. Prepare the pastry according to the instructions on the packet and halve lengthwise.
7. Brush one half with egg and arrange the mushroom filling along the centre of the pastry.
8. Top with the asparagus lengthwise.
9. Cover with the second pastry half and seal well. Brush with egg and cut slits in the surface every 2 cm to allow steam to escape.
10. Bake in the preheated oven for approx. 30 minutes.