



# PUFF PASTRY CHEESE SNACK



## QimiQ BENEFITS

- Problem-free reheating possible
- Full taste despite less fat and cholesterol content
- Prevents moisture migration, pastry remains fresh and dry for longer
- Quick and easy preparation



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easy

## INGREDIENTS FOR 4 PORTIONS

**270 g** Puff pastry[Tante Fanny], 1 package

## FOR THE FILLING

**250 g** QimiQ Cream Base

**1** Egg(s)

**150 g** Emmenthal cheese, coarsely grated

Ground nutmeg

Salt and pepper

## METHOD

1. Preheat the oven to 200 °C (conventional oven) and prepare the pastry according to the instructions on the package.
2. For the filling: mix together the QimiQ Sauce Base, egg and half of the cheese. Season to taste.
3. Line a quiche dish with baking paper and the puff pastry.
4. Pour the cheese mixture onto the pastry and sprinkle with the remaining cheese. Place in the hot oven and bake for approx. 20 minutes, or until golden brown.