



# BAKED ONION PARCELS



## QimiQ BENEFITS

- Problem-free reheating possible
- Prevents moisture migration, pastry remains fresh and dry for longer
- Cremiger Genuss bei weniger Fett und weniger Cholesterin



15



easy

## INGREDIENTS FOR 24 SERVINGS

**500 g** Puff pastry

### FOR THE FILLING

**125 g** QimiQ Cream Base, unchilled

**400 g** Onion(s), finely diced

**20 g** Butter

**1** Egg(s)

**75 g** Emmenthal cheese, grated

**2 tbsp** Flat-leaf parsley, finely chopped

Salt and pepper

**1** Egg(s), to brush

## METHOD

1. Fry the onions in butter until soft and allow to cool.
2. Mix the ingredients together well.
3. Cut Ø 8 cm large circles out of the puff pastry.
4. Place one teaspoon of filling in the centre of each pastry circle. Brush the rim with egg and fold in half to form a parcel.
5. Brush the parcel with egg and place on a baking sheet lined with baking paper. Bake in a hot oven at 220° C (conventional oven) for approx. 15 minutes or until golden brown.