



# BLUE CHEESE & PEPPADEW FILLED PUFF PASTRY PIES



## QimiQ BENEFITS

- Firmer and more stable fillings
- Full taste with less fat content



25



easy

## INGREDIENTS FOR 620 G

**1 package** Puff pastry

### FOR THE FILLING

- 45 g** QimiQ Classic, at room temperature
- 45 g** Cream cheese, at room temperature
- 100 g** Whole egg(s)
- 115 g** Statesboro blue cheese, crumbled
- 115 g** Mozzarella, shredded [zerkleinert z.B. Mozzarella]
- 0.75 g** Red pepper flakes
- 85 g** Sweet peppadew, drained, chopped
- 5 g** Chives, finely shredded
- 35 g** Bread crumbs
- 50 g** Whole egg(s), to brush
- 25 g** Sea salt, to sprinkle

## METHOD

1. For the filling: whisk the unchilled QimiQ Classic smooth. Add the cream cheese and whisk smooth. Add the eggs and mix well.
2. Add the blue cheese, pepper flakes, chopped peppadew peppers, chives and bread crumbs and mix well. Set aside and chill well.
3. Dust the countertop with the all purpose flour. Roll out the puff pastry evenly and cut into discs with a round cutter (fluted optional).
4. Brush off the excess flour, brush the edges of the discs with egg and top with the blue cheese and peppadew mixture.
5. Place another disc of puff pastry on top, press down on the edges and seal well.
6. Brush the top with the egg and sprinkle with the sea salt.
7. Bake in a preheated oven at 200 °C until golden brown.