



# BAKED SPELT AND HERB SCONES



## QimiQ BENEFITS

- Full taste with less fat content
- Pastry remains juicy and smooth
- Firmer and more stable fillings



15



easy

## INGREDIENTS FOR 4 PORTIONS

### FOR THE DOUGH

<b>250 g</b>	QimiQ Cream Base
<b>1</b>	Sugar
<b>1 package</b>	Dried yeast
<b>80 g</b>	Butter, melted
<b>300 g</b>	Spelt wholemeal flour
<b>0.5 package</b>	Baking powder
<b>pinch(es)</b>	Salt

### FOR THE FILLING

<b>250 g</b>	QimiQ Cream Base
<b>80 g</b>	Onion(s), finely diced
<b>40 g</b>	Butter
<b>2 tbsp</b>	Flat-leaf parsley, fresh
<b>125 g</b>	Cottage cheese min. 20 % fat
<b>1</b>	Egg(s)
<b>3 tbsp</b>	Instant mashed potato flakes
<b>40 g</b>	Horseradish, grated
	Salt
	Black pepper, freshly ground
	Ground nutmeg, ground

## METHOD

1. For the pastry: mix the QimiQ Sauce Base with the sugar and dried yeast until smooth. Add the melted butter and mix well.
2. Sieve the flour with the baking powder into a mixing bowl and add the salt.
3. Add the QimiQ mixture and knead to a smooth dough. Cover and allow to rest in a warm place for approx. 40 minutes. (Tip: allow to rest in an oven at 50 °C.)
4. For the filling: sauté the onion in the butter and add the parsley. Add to the QimiQ mixture and mix well.
5. Add the cottage cheese, egg, potato flakes, horseradish and spices and mix well. Allow to cool slightly.
6. Roll out the dough (approx. 1/2 cm high) and cut into squares (6 x 6 cm).
7. Spread the filling onto the centre of each pastry square and fold. Lightly press on the edges.
8. Place the scones onto a baking tray lined with baking paper and bake in a preheated oven at 180 °C (air circulation) for approx. 20 minutes.