



# 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 Classic, unchilled
<b>1 packet</b>	Dried yeast
<b>1 tsp</b>	Granulated sugar
<b>300 g</b>	Spelt wholemeal flour
<b>0.5 package</b>	Baking powder
<b>pinch(es)</b>	Salt
<b>80 g</b>	Butter, liquid

### FOR THE FILLING

<b>80 g</b>	Onion(s), finely diced
<b>40 g</b>	Butter
<b>2 tbsp</b>	Flat-leaf parsley, fresh
<b>250 g</b>	QimiQ Classic, unchilled
<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: whisk the unchilled QimiQ Classic smooth. Add the sugar and dried yeast and mix well.
2. Mix the flour with the baking powder and sieve. Mix in the salt.
3. Mix the melted butter into the QimiQ mixture. Add the flour mixture and knead to a smooth dough. Cover and allow to rest the dough in a warm place for approx. 40 minutes. (Tip: allow to rest in an oven at 50 °C.)
4. For the filling: sauté the onions in the butter and allow to cool slightly.
5. Whisk the unchilled QimiQ Classic until smooth. Add the onion, parsley, cottage cheese, egg, potato flakes, horseradish and spices and mix well.
6. Roll out the pastry (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.