



PUFF PASTRY CHEESE SNACK



QimiQ BENEFITS

- Prevents moisture migration, pastry remains fresh and dry for longer
- Problem-free reheating possible
- Quick and easy preparation



15



easy

INGREDIENTS FOR 4 PORTIONS

270 g Puff pastry[Tante Fanny], 1 package

FOR THE FILLING

250 g QimiQ Classic, unchilled

1 Egg(s)

150 g Emmenthal cheese, coarsely grated

Ground nutmeg

Salt and pepper

METHOD

1. Preheat the oven to 200 °C (convection oven) and prepare the pastry according to the instructions on the package.
2. For the filling: whisk the unchilled QimiQ Classic smooth. Add the egg and half of the cheese. Season to taste and mix well.
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.