



DANISH PASTRY CROISSANT WITH EGG AND SMOKED SALMON FILLING



QimiQ BENEFITS

- Quick and easy preparation
- Prevents moisture migration, pastry remains fresh and dry for longer
- Creamy indulgent taste with less fat
- Dairy cream - best quality



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easy

INGREDIENTS FOR 12 SERVINGS

1 package Danish pastry dough, fresh

1 Egg(s), to brush

FOR THE FILLING

125 g QimiQ Cream Base

4 Egg(s), hard boiled

200 g Smoked salmon, diced

1 tsp Mustard

1 tsp Horseradish, grated

1 tbsp Chives, chopped

1 tbsp Dill, chopped

Salt and pepper

METHOD

1. Preheat the oven to 170 °C (conventional oven). Prepare the pastry according to the instructions on the package and cut into 12 equal sized triangles.
2. For the filling: mix the QimiQ Sauce Base together with the remaining ingredients. Season to taste.
3. Place one tablespoon of filling onto the wide end of each triangle and roll it up toward the tip. Curve the ends slightly inward to create a crescent shape.
4. Brush with the egg and bake in the preheated oven for approx. 15 minutes.