GOAT CREAM CHEESE AND POPPY SEED PRALINES WITH PORT CREAM AND PUFF PASTRIES

QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Quick and easy preparation

🕐 15   🔥 medium

INGREDIENTS FOR 10 SERVINGS

FOR THE PORT CREAM

250 g	QimiQ Classic, unchilled
200 ml	Olive oil
2	Red onion(s), finely sliced
2 tbsp	Sugar
	Rosemary, optional
250 ml	Port
50 g	Dijon mustard
20 ml	White balsamic vinegar
20 ml	Lemon juice
	Salt and pepper

FOR THE PRALINES

250 g	QimiQ Classic, unchilled
600 g	Feta cheese
200 g	Fresh goat cheese
1	Garlic clove(s)
50 g	Poppy seeds, ground
	Lemon juice
	Salt and pepper
	Poppy seeds, to coat

FOR THE PUFF PASTRIES

1 package	Puff pastry
	Egg(s), to brush

METHOD

1. Preheat the oven to 180 °C (convection oven).
2. For the port cream: sauté the onions in half of the olive oil. Add the sugar and allow to caramelize. Add the rosemary and douse with the port. Reduce to half and remove from the heat.
3. Whisk the unchilled QimiQ Classic smooth and slowly whisk in the remaining olive oil. Add the onion mixture and the remaining ingredients and mix well. Allow to cool.
4. For the pralines: whisk the unchilled QimiQ Classic smooth. Add the feta cheese, goat cream cheese and poppy seeds and mix well. Season to taste.
5. Form the mixture into equal sized balls and coat with the poppy seeds. Allow to chill well.
6. For the puff pastries: cut the puff pastry into 10 equal sized strips (approx. 10 x 4 cm) and brush with the egg. Bake in a preheated oven for approx. 10 minutes.
7. Serve the goat cream cheese and poppy seed pralines with the port cream and puff pastries.