



SCONES WITH VANILLA FILLING



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- QimiQ can replace cream and gelatine partially or completely
- Light, fluffy and moist consistency
- Prevents moisture migration, scones remain fresh and dry for longer



30



medium

Tips

Sprinkle with icing sugar and almond flakes.

INGREDIENTS FOR 24 SERVINGS

FOR THE DOUGH

180 g QimiQ Cream Base

40 g Sugar

10 g Fresh yeast

55 g Butter, softened

210 g Flour

0.5 package Baking powder

1 pinch(es) Salt

FOR THE FILLING

125 g QimiQ Classic Vanilla, unchilled

250 g Cream cheese

60 g Powdered sugar

15 g Corn flour / starch

Egg(s), to brush

1 Milk, to brush

METHOD

1. For the dough: warm the QimiQ Sauce Base lightly with the sugar. Add the yeast and allow to dissolve.
2. Place the remaining ingredients into a mixing bowl. Add the QimiQ mixture and knead to a smooth dough. Cover and allow to rest in a warm place for approx. 40-60 minutes. (Tip: allow to rest in an oven at 50 °C.)
3. For the filling: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well.
4. Preheat the oven to 170 °C (air circulation).
5. Roll out the dough and cut into 24 equal sized squares. Place one tea spoon of the filling onto each square and fold into a triangle. Allow to rest for a further 20 minutes.
6. Place the scones onto a baking tray lined with baking paper and brush with a mixture of eggs and milk. Bake in the preheated oven for approx. 30 minutes.