



PUFF PASTRIES FILLED WITH FETA CHEESE AND SPINACH



QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Prevents moisture migration, pastry remains fresh and dry for longer
- Quick and easy preparation



20



easy

INGREDIENTS FOR 20 SERVINGS

2 package Puff pastry

FOR THE FILLING

250 g	QimiQ Cream Base
1	Red onion(s), finely sliced
60 g	Butter
400 g	Feta cheese, diced
180 g	Leaf spinach, blanched, chopped
80 g	Dried tomatoes, chopped
60 g	Pine nuts, roasted
	Salt
	Black pepper, freshly ground
1	Egg(s), to brush

METHOD

1. Preheat the oven to 180 °C (air circulation).
2. For the filling: sauté the onion in the butter. Add the remaining ingredients and remove from the heat. Season to taste with salt and pepper and allow to cool.
3. Cut the puff pastry into 20 squares and brush with the egg. Place the filling into the middle and fold into parcels. Brush with the egg again and bake in the preheated oven for approx. 10-15 minutes.
4. **Tip:** Rocket salad can be used instead of spinach.