



# LA BONNE VIE GARLIC AND HERB GOATS' CHEESE FILLED EMPANADA



## QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Quick and easy preparation



## INGREDIENTS FOR 10 PORTIONS

### FOR THE DOUGH

<b>80 g</b>	QimiQ Classic
<b>320 g</b>	Whole wheat flour
<b>320 g</b>	Flour
<b>180 g</b>	Butter, softened
<b>100 g</b>	Egg(s)
<b>10 g</b>	Sugar
<b>10 g</b>	Sea salt
<b>5 g</b>	Baking powder
<b>110 ml</b>	Water, chilled

### FOR THE FILLING

<b>150 g</b>	QimiQ Classic
<b>290 g</b>	La Bonne Vie Garlic and Herb Goats Cheese
<b>40 g</b>	Egg yolk(s)
<b>45 g</b>	Pine nuts, roasted
<b>10 g</b>	Chives, chopped
<b>3 g</b>	Thyme, chopped
<b>5 g</b>	Oregano, chopped
<b>15 g</b>	Garlic, squeezed
<b>75 g</b>	Figs, finely sliced
<b>30 ml</b>	Olive oil
	Salt and pepper
<b>45 g</b>	White bread crumbs, ground

## METHOD

1. For the dough: knead the ingredients together to form a smooth dough. Wrap in cling film and allow to rest for approx. 1 hour.
2. For the filling: whisk the unchilled QimiQ Classic smooth. Add the egg yolk and olive oil and whisk smooth. Add the La Bonne Vie Garlic and Herb Goats' Cheese, pine nuts, figs, herbs and bread crumbs and mix well. Season with salt and pepper.
3. Roll out the pastry and cut into circles. Place filling in the centre of each circle and brush the edges with egg. Fold the pastry over. Use a fork to seal the edges.
4. Fry in hot oil and serve.