



MUSHROOM PUFF PASTRIES



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 8 PORTIONS

540 g Puff pastry[Tante Fanny], = 2 packages

FOR THE FILLING

200 g QimiQ Classic, unchilled

200 g Mushrooms, finely chopped

20 g Butter

300 g Potatoes, peeled and cooked, cold [überkühlt]

1 Garlic clove(s), finely chopped

Salt and pepper

Ground nutmeg

1 tbsp Flat-leaf parsley, finely chopped

1 Egg(s), to brush

METHOD

1. Preheat the oven to 220° C (conventional oven).
2. Pre-prepare the oven according to the instructions on the packet.
3. For the filling, fry the mushrooms in butter. Drain and allow to cool.
4. Whisk QimiQ Classic smooth. Add the grated potato, garlic, herbs and mushrooms and mix well.
5. Cut the pastry into 8 x 8 cm squares.
6. Place one tablespoon of mushroom filling in the middle of each square.
7. Brush the pastry edges with egg and fold over diagonally. Press the edges down firmly with a fork.
8. Place on a baking sheet lined with baking paper and brush with egg.
9. Bake for approx. 15 minutes.