



DANEKO HAVARTI MEDITERRANEAN PINWHEELS



QimiQ BENEFITS

- Baked goods remain moist for longer
- Quick and easy preparation



INGREDIENTS FOR 10 PORTIONS

1 package Puff pastry

FOR THE FILLING

250 g QimiQ Cream Base

150 g DaneKo Havarti Cheese, shredded [zerkleinert z.B. Mozzarella]

60 g Egg yolk(s)

60 g Panko Japanese bread crumbs, ground

60 g Kalamata olives, finely diced

60 g Tomato(es), finely diced

80 g Poblano pepper, finely diced

10 g Garlic, finely chopped

Basil, finely chopped

Salt and pepper

METHOD

1. Preheat the oven to 200 °C (air circulation).
2. For the filling: mix the ingredients together well.
3. Spread the mixture onto the puff pastry and roll into up from both sides. Freeze on.
4. Cut the puff pastry roll into slices (approx. 1.5 cm thick) and place onto the baking tray lined with baking paper.
5. Bake in the preheated oven for approx. 12 minutes.