



HAM, CHEESE AND HORSERADISH PASTRIES



QimiQ BENEFITS

- Prevents moisture migration, pastry remains fresh and dry for longer
- Longer presentation times without loss of quality
- Can easily be pre-prepared
- Enhances the natural taste of added ingredients



15



easy

INGREDIENTS FOR 1000 G

270 g Puff pastry, 1 package

FOR THE FILLING

220 g QimiQ Classic, unchilled

175 g Ham, finely diced

175 g Mozzarella, finely diced

70 g Onion(s)

70 g Horseradish, grated

20 g Flat-leaf parsley, finely chopped

Salt and pepper

Egg yolk(s), to brush

METHOD

1. Preheat the oven to 180° C (conventional).
2. For the filling: whisk the QimiQ Classic smooth. Add the remaining ingredients and mix well.
3. Pre-prepare the pastry according to the instructions on the packet. Cut into 12 equally sized rectangles and brush with egg yolk.
4. Place the filling onto one half of each rectangle, fold over and seal with a fork.
5. Brush with egg yolk and slit the surface to allow steam to escape.
6. Bake in the hot oven for approx. 10 - 12 minutes.