



# ONION AND HAM PARCELS



## QimiQ BENEFITS

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



25



easy

## INGREDIENTS FOR 12 SERVINGS

**2 package** Danish pastry dough, fresh

## FÜR DIE FÜLLUNG

<b>125 g</b>	QimiQ Classic, room temperature
<b>1</b>	Egg(s)
<b>3 tbsp</b>	Instant mashed potato flakes
<b>150 g</b>	Smoked ham, finely chopped
<b>150 g</b>	Alpine cheese [strong] 45 % fat , grated
<b>2 tbsp</b>	Red pepper corns, crushed
<b>2 tbsp</b>	Parsley, finely chopped
<b>200 g</b>	Onion(s), finely chopped
	Sunflower oil, to fry
<b>60 ml</b>	White wine
	Salt and pepper
	Sugar
	Egg(s), to brush

## METHOD

1. Preheat the oven to 360 °F (conventional oven) and prepare the pastry according to the instructions on the package.
2. Whisk the unchilled QimiQ Classic smooth. Add the egg and potato flakes and mix well.
3. Add the ham, cheese, pepper and parsley and mix well.
4. Lightly fry the onion until soft. Douse with white wine, bring to a boil and reduce. Add to the QimiQ mixture and season to taste.
5. Roll out the pastry and cut into 12 squares. Brush with egg.
6. Divide the filling equally amongst the pastry squares and fold into triangles.
7. Press the edges together with a fork and brush with egg (prick with a fork to allow steam to escape whilst baking).
8. Bake in the preheated oven for approx. 30 minutes (cover with tin foil to prevent burning if necessary).