



# BAKED ONION PARCELS



## QimiQ BENEFITS

- Prevents moisture migration, pastry remains fresh and dry for longer
- Longer shelf life without loss of quality
- Fillings remain moist for longer



15



easy

## INGREDIENTS FOR 24 SERVINGS

**540 g** Puff pastry, = 2 packages

### FOR THE FILLING

**125 g** QimiQ Classic, room temperature

**400 g** Onion(s), finely diced

**20 g** Butter

**1** Egg(s)

**75 g** Emmenthal cheese, grated

**2 tbsp** Parsley, finely chopped

Salt and pepper

**1** Egg(s), to brush

## METHOD

1. Preheat the oven to 420 °F (conventional oven) and prepare the pastry according to the instructions on the package.
2. Fry the onions in butter until soft and allow to cool.
3. Whisk the unchilled QimiQ Classic smooth. Add the onion, egg, cheese, parsley, salt and pepper and mix well.
4. Cut Ø 8 cm large circles out of the puff pastry.
5. Place one teaspoon of filling in the centre of each pastry circle. Brush the rim with egg and fold in half to form a parcel.
6. Brush the parcel with egg and place on a baking sheet lined with baking paper. Bake in the preheated oven for approx. 15 minutes or until golden brown.