



PASTRY CANNELLONI WITH CHICKEN BREAST AND MUSHROOMS ON A SWEET AND SOUR RAGOUT

QimiQ BENEFITS

- Bake stable and freezer stable
- Prevents moisture migration, pastry remains fresh and dry for longer
- Creamy indulgent taste with less fat
- Firmer and more stable fillings



25



easy

INGREDIENTS FOR 6 PORTIONS

120 g Fresh strudel [filo] pastry , 1 package

FOR THE CANNELLONI FILLING

150 g QimiQ Classic, room temperature

500 g Chicken breast fillet, minced

150 ml Heavy cream 36 % fat

400 g Mushrooms, chopped

25 g Pistachios, minced

100 g Red bell pepper(s), diced

2 tbsp Bread crumbs

1 tbsp Garden herbs, fresh, minced

Salt and pepper

Pimento spice

FOR THE RAGOUT

500 g Mirabelle plum , cored

50 g Preserving sugar

50 ml White wine

2 tbsp White wine vinegar

Salt and pepper

Cloves

Cinnamon rind

METHOD

1. Pre-heat the oven to 360° F (conventional oven).
2. Pre-prepare the pastry according to the instructions on the packet.
3. For the filling, whisk QimiQ Classic smooth. Add the chicken and cream and mix well. Fold in the mushrooms, nuts, peppers, bread crumbs, herbs and seasoning and mix well.
4. Brush one sheet of pastry with olive oil. Pipe one quarter of the QimiQ mixture lengthwise down the middle of the pastry and roll up. Repeat this procedure with the remaining 3 sheets of pastry.
5. Chop the rolls in approx. 5 cm long pieces and brush with olive oil. Bake in the hot oven for approx. 20 minutes.
6. For the ragout, bring all the ingredients to the boil, remove from the heat and allow to cool.