



PECAN DIAMONDS



QimiQ BENEFITS

- Quick and simple preparation
- Can be frozen and defrosted without loss of quality
- All natural, contains no preservatives, additives or emulsifiers



15



easy

INGREDIENTS FOR 1 BAKING TRAY

175 g Butter

225 g Brown sugar

170 g Honey

65 g Granulated sugar

150 g QimiQ Classic

450 g Roasted pecan nuts

340 g Pre-baked sweet pastry

METHOD

1. Pre-heat the oven to 350° F (conventional oven).
2. Place the butter, sugar and honey in a saucepan and heat up to 240° F.
3. Add the QimiQ Classic and nuts and mix well.
4. Place a sheet of pre-baked sweet pastry in a baking pan (9x13 inches) and cover with the pecan mixture.
5. Bake in the hot oven for approx. 18 minutes, or until the mixture starts to bubble.
6. Remove from the oven, and allow to cool completely before cutting into diamond shapes.