



DUCK FILLED PUFF PASTRY CONES



QimiQ BENEFITS

- One bowl preparation
- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer
- Quick and simple preparation
- Real dairy cream product, cannot be over whipped



15



easy

INGREDIENTS FOR 12 SERVINGS

FOR THE FILLING:

250 g	QimiQ Whip, chilled
100 ml	Vegetable stock
200 g	Duck, poached
10 g	Sweet peppers, tricolor, finely diced
3 g	Chili pepper, fresh, finely chopped
10 g	Chives, finely sliced
6 g	Parsley, finely chopped
10 g	Lemon juice
	Salt and pepper

FOR THE PUFF PASTRY CONES:

270 g	Puff pastry
1	Egg yolk(s), to brush

METHOD

1. For the filling, lightly whip the cold QimiQ Whip until completely smooth and ensure that the complete mixture is entirely incorporated (bottom and sides of bowl). Add the vegetable stock and continue to whip until the required volume has been achieved.
2. Add the remaining ingredients, mix well and season to taste.
3. Fill the cream into a piping bag and chill for at least 4 hours, preferably over night.
4. Pre-heat the oven to 390° F (conventional oven).
5. Roll out the pastry and cut into 1/2 inch wide strips. Wind the strips around cone forms, overlapping slightly and brush with egg yolk.
6. Bake in the hot oven for approx. 4 minutes, reduce down to 340° F and bake for a further 6 minutes.
7. Remove the cones from the forms while hot and allow to cool.
8. Pipe the filling into the cones, garnish and serve.