



PUFF PASTRY CROISSANT WITH WILD MUSHROOMS



QimiQ BENEFITS

- Acid, heat and alcohol stable
- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer
- Creamy indulgent taste with less fat
- Quick and simple preparation



15



easy

INGREDIENTS FOR 12 SERVINGS

125 g QimiQ Classic, room temperature

75 g Chanterelles, quartered

15 g Shallot(s), finely chopped

1 Garlic clove(s)

10 g Olive oil

Salt and pepper

2 Egg(s), hard boiled

12 g Parsley, minced

270 g Puff pastry

1 Egg yolk(s), to brush

METHOD

1. Preheat the oven to 390° F (conventional oven).
2. For the filling, fry the chanterelles, shallots and garlic in olive oil. Season to taste with salt and pepper and allow to cool.
3. Whisk QimiQ Classic smooth. Add the mushrooms, chopped egg and parsley and mix well. Season to taste with salt and pepper.
4. Roll out the puff pastry and cut into long triangles. Place one tablespoon of filling onto the wide end of the triangle and roll it up into a croissant.
5. Place onto a baking sheet lined with baking paper and brush with egg yolk. Bake in the hot oven for 10 minutes.
6. Allow to cool a little and serve warm.