



# PUFF PASTRIES WITH SCALLOP FILLING



## 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

**100 g** QimiQ Classic, room temperature

**300 g** Scallops, fresh

**15 g** Olive oil

**80 g** Shallot(s), finely chopped

**100 g** Sweet peppers, tricolor, finely diced

**20 g** Cilantro / coriander, finely chopped

Salt

Cayenne pepper

Lemon juice

**270 g** Puff pastry

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

## METHOD

1. Preheat the oven to 390° F (conventional oven).
2. For the filling, clean and quarter the scallops and pat dry.
3. Flash fry the scallops in olive oil. Add the shallots and diced peppers and continue to cook until done. Season to taste and allow to cool.
4. Whisk QimiQ Classic smooth. Add the scallops, shallots, peppers and coriander and mix well. Season to taste with salt, cayenne pepper and lemon juice.
5. Roll out the puff pastry. Cut approx. half of the pastry into 7.5 cm Ø circles and cut 8 cm Ø circles out of the remaining pastry.
6. Place 1 tbs of the filling onto the smaller circles, brush the edge with egg yolk and cover with the larger circle. Seal the edges with a fork.
7. Place onto a baking sheet lined with baking paper and brush with egg yolk. Bake in the hot oven for 6 minutes. Reduce the heat to 360° F and bake for a further 4 minutes.
8. Allow to cool for a few minutes and serve warm.