



PUFF PASTRY VEGETABLE SLICES



QimiQ BENEFITS

- Prevents moisture migration, pastry remains fresh and dry for longer
- Creamy indulgent taste with less fat
- Longer shelf life without loss of quality



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easy

INGREDIENTS FOR 4 PORTIONS

- 1 package** Puff pastry
- 1** Egg(s), to brush

FOR THE VEGETABLE CREAM

- 125 g** QimiQ Classic, room temperature
- 125 g** Low fat quark [cream cheese]
- 30 g** Sour cream 15 % fat
- 40 g** Bell pepper(s), finely chopped
- Salt and pepper
- Paprika powder
- 1** Garlic clove(s), finely chopped
- Mustard

METHOD

1. Preheat the oven to 350 °F (conventional oven) and prepare the pastry according to the instructions on the package.
2. Cut into 1.5 x 3 inch rectangles. Brush with egg and prick with a fork. Place on a baking sheet lined with baking paper and bake for approx. 10 minutes, or until golden brown. Remove from the oven and allow to cool.
3. For the vegetable cream: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well. Season to taste.
4. Allow to chill for approx. 4 hours.
5. Sandwich together two pastry rectangles with the vegetable cream. Repeat until the pastry has been used up. Serve immediately.