



# POTATO AND BACON FILLED PASTRIES WITH SOUR CREAM DIP



## QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Binds with fluid, pastry remains fresh and dry for longer
- Bake stable and freezer stable



15



medium

## INGREDIENTS FOR 10 SERVINGS

### FOR THE PASTRIES

<b>125 g</b>	QimiQ Sauce Base
<b>100 g</b>	Streaky smoked bacon, finely sliced
<b>1</b>	Egg(s)
<b>150 g</b>	Potatoes, cooked, peeled, diced
<b>1 tbsp</b>	Garlic clove(s), finely chopped
<b>2 tbsp</b>	Parsley, finely chopped
<b>200 g</b>	AP Flour, coarse grain
<b>1 package</b>	Dried yeast
	Salt and pepper
<b>10 slices</b>	Emmental cheese min. 45 % fat
	Vegetable oil, to fry

### FOR THE SOUR CREAM DIP

<b>125 g</b>	QimiQ Classic, room temperature
<b>200 g</b>	Sour cream 15 % fat
<b>2 tbsp</b>	Mixed herbs, finely chopped
<b>1 tbsp</b>	Dijon mustard
	Salt and pepper

## METHOD

1. For the pastries: place the bacon onto a baking sheet lined with baking paper and bake in the oven until crispy.
2. Mix the QimiQ Sauce Base together with the egg, bacon, potatoes, garlic and parsley.
3. Add the yeast to the flour and mix well. Slowly fold the flour mixture into the QimiQ Sauce Base mixture and carefully knead into a smooth dough.
4. Season to taste with salt and pepper, cover and allow to rest in a warm place for 1 hour (Tip: allow to rest in an oven at 120 °F).
5. Form the dough into a large roll and slice into 10 discs. Press flat with floured hands and top each disc with a slice of folded cheese. Fold in half and seal the edges with a fork.
6. Allow to rest for 20 minutes.
7. Fry in hot oil until golden brown.
8. For the dip: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well. Season to taste.