



BLUE CHEESE & PEPPADEW FILLED PUFF PASTRY PIES



QimiQ BENEFITS

- Firmer and more stable fillings
- Full taste with less fat content



25



easy

INGREDIENTS FOR 620 G

1 package Puff pastry

FOR THE FILLING

45 g QimiQ Classic, at room temperature

45 g Cream cheese, at room temperature

100 g Whole egg(s)

115 g Statesboro blue cheese, crumbled

115 g Mozzarella, shredded

0.75 g Red pepper flakes

85 g Sweet peppadew, drained, minced

5 g Chives, finely shredded

35 g Bread crumbs

50 g Whole egg(s), to brush

25 g Sea salt, to sprinkle

METHOD

1. For the filling: whisk the unchilled QimiQ Classic smooth. Add the cream cheese and whisk smooth. Add the eggs and mix well.
2. Add the blue cheese, pepper flakes, chopped peppadew peppers, chives and bread crumbs and mix well. Set aside and chill well.
3. Dust the countertop with the all purpose flour. Roll out the puff pastry evenly and cut into discs with a round cutter (fluted optional).
4. Brush off the excess flour, brush the edges of the discs with egg and top with the blue cheese and peppadew mixture.
5. Place another disc of puff pastry on top, press down on the edges and seal well.
6. Brush the top with the egg and sprinkle with the sea salt.
7. Bake in a preheated oven at 390 °F until golden brown.