



BAKED SPELT AND HERB SCONES



QimiQ BENEFITS

- Full taste with less fat content
- Pastry remains juicy and smooth
- Firmer and more stable fillings



15



easy

INGREDIENTS FOR 4 PORTIONS

FOR THE DOUGH

250 g	QimiQ Sauce Base
1	Sugar
1 package	Dried yeast
80 g	Butter, melted
300 g	Spelt wholemeal flour
0.5 package	Baking powder
pinch(es)	Salt

FOR THE FILLING

250 g	QimiQ Sauce Base
80 g	Onion(s), finely diced
40 g	Butter
2 tbsp	Parsley, fresh
125 g	Cottage cheese min. 20 % fat
1	Egg(s)
3 tbsp	Instant mashed potato flakes
40 g	Horseradish, grated
	Salt
	Black pepper, freshly ground
	Nutmeg, ground

METHOD

1. For the pastry: mix the QimiQ Sauce Base with the sugar and dried yeast until smooth. Add the melted butter and mix well.
2. Sieve the flour with the baking powder into a mixing bowl and add the salt.
3. Add the QimiQ mixture and knead to a smooth dough. Cover and allow to rest in a warm place for approx. 40 minutes. (Tip: allow to rest in an oven at 50 °C.)
4. For the filling: sauté the onion in the butter and add the parsley. Add to the QimiQ mixture and mix well.
5. Add the cottage cheese, egg, potato flakes, horseradish and spices and mix well. Allow to cool slightly.
6. Roll out the dough (approx. 1/2 cm high) and cut into squares (6 x 6 cm).
7. Spread the filling onto the centre of each pastry square and fold. Lightly press on the edges.
8. Place the scones onto a baking tray lined with baking paper and bake in a preheated oven at 180 °C (air circulation) for approx. 20 minutes.