



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 Classic, room temperature
1 packet	Dried yeast
1 tsp	Granulated sugar
300 g	Spelt wholemeal flour
0.5 package	Baking powder
pinch(es)	Salt
80 g	Butter, fluid

FOR THE FILLING

80 g	Onion(s), finely diced
40 g	Butter
2 tbsp	Parsley, fresh
250 g	QimiQ Classic, room temperature
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: whisk the unchilled QimiQ Classic smooth. Add the sugar and dried yeast and mix well.
2. Mix the flour with the baking powder and sieve. Mix in the salt.
3. Mix the melted butter into the QimiQ mixture. Add the flour mixture and knead to a smooth dough. Cover and allow to rest the dough in a warm place for approx. 40 minutes. (Tip: allow to rest in an oven at 80 °F.)
4. For the filling: sauté the onions in the butter and allow to cool slightly.
5. Whisk the unchilled QimiQ Classic until smooth. Add the onion, parsley, cottage cheese, egg, potato flakes, horseradish and spices and mix well.
6. Roll out the pastry (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 350 °F (air circulation) for approx. 20 minutes.