



BAKED SPELT AND HERB SCONES



QimiQ BENEFITS

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



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easy

INGREDIENTS FOR 10 PORTIONS

FOR THE DOUGH

500 g	QimiQ Classic, room temperature
14 g	Dried yeast
10 g	Sugar
600 g	Spelt wholemeal flour
15 g	Baking powder
1 pinch(es)	Salt
160 g	Butter, melted

FOR THE FILLING

500 g	QimiQ Classic, room temperature
160 g	Onion(s), finely diced
80 g	Butter
20 g	Parsley, fresh
250 g	Cottage cheese min. 20 % fat
2	Egg(s)
30 g	Instant mashed potato flakes
80 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. 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 180 °C (air circulation) for approx. 20 minutes.