



## **QimiQ BENEFITS**

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





## **INGREDIENTS FOR 12 SERVINGS**

1 package Fresh savoury shortcrust pastry

## FOR THE FILLING

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125 g	QimiQ Sauce Base
500 g	Ground beef
2	Egg(s)
1	Onion(s), finely diced
1	Garlic clove(s), finely chopped
1	Red bell pepper(s), finely diced
2 tbsp	Garden herbs, fresh, minced
	Salt
	Black pepper, freshly grated
1 small pinch(es)	Paprika powder
1 pinch(es)	Chilli pepper powder

## **METHOD**

- 1. For the filling: mix the ingredients together well.
- 2. Roll out the dough to approx. ½ cm thick and cut out large circles Ø 3 inch. Place the dough circles the greased muffin molds.
- 3. Place the filling into the muffin molds and bake in a preheated oven at 350 °F (air circulation) for approx. 20 minutes.