



BAKED ONION PARCELS



QimiQ BENEFITS

- Prevents moisture migration, pastry remains fresh and dry for longer
- Fillings remain moist for longer
- Cremiger Genuss bei weniger Fett und weniger Cholesterin



15



easy

INGREDIENTS FOR 24 SERVINGS

500 g Puff pastry

FOR THE FILLING

125 g QimiQ Classic, room temperature

400 g Onion(s), finely diced

20 g Butter

1 Egg(s)

75 g Emmenthal cheese, grated

2 tbsp Parsley, finely chopped

Salt and pepper

1 Egg(s), to brush

METHOD

1. Backofen auf 220 °C (Heißluft) vorheizen.
2. Fry the onions in butter until soft and allow to cool.
3. Whisk the unchilled QimiQ Classic smooth. Add the onion, egg, cheese, parsley, salt and pepper and mix well.
4. Cut Ø 8 cm large circles out of the puff pastry.
5. Place one teaspoon of filling in the centre of each pastry circle. Brush the rim with egg and fold in half to form a parcel.
6. Brush the parcel with egg and place on a baking sheet lined with baking paper. Bake in a preheated oven at 440 °F (conventional oven) for approx. 15 minutes or until golden brown.