



PUFF PASTRY CHEESE SNACK



QimiQ BENEFITS

- Prevents moisture migration, pastry remains fresh and dry for longer
- Problem-free reheating possible
- Quick and simple preparation



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easy

INGREDIENTS FOR 4 PORTIONS

270 g Puff pastry, 1 package

FOR THE FILLING

250 g QimiQ Classic, room temperature

1 Egg(s)

150 g Emmenthal cheese, coarsely grated

Nutmeg

Salt and pepper

METHOD

1. Preheat an oven to 390 °F (conventional oven) and prepare the pastry according to the instructions on the package.
2. For the filling: whisk the unchilled QimiQ Classic smooth. Add the egg and half of the cheese. Season to taste and mix well.
3. Line a quiche dish with baking paper and the puff pastry.
4. Pour the cheese mixture onto the pastry and sprinkle with the remaining cheese. Place in the hot oven and bake for approx. 20 minutes, or until golden brown.