



SWEET PEPPER AND BROCCOLI CREAM SLICES



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Freezer stable
- Quick and simple preparation



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INGREDIENTS FOR 10 PORTIONS

2 package Danish pastry dough, fresh

FOR THE BROCCOLI CREAM

375 g QimiQ Whip, chilled

250 g Broccoli, cooked

110 g Butter, melted

Salt

Black pepper, ground

Nutmeg, ground

60 g Almonds, grated

FOR THE SWEET PEPPER CREAM

375 g QimiQ Whip, chilled

250 g Red bell peppers, tinned and drained, finely diced

110 g Butter, melted

2 g Paprika powder, smoked

Salt

Black pepper, ground

METHOD

1. Roll out both packs of Danish pastry and cut into 3 lanes. Blind bake at 180 °C for approx. 10 minutes.
2. For the broccoli cream: mix the cold QimiQ Whip with the broccoli, spices and grated almonds until smooth. Fill the mixture into a mixing bowl and whisk until the required volume has been achieved. Slowly add the melted butter.
3. Place one sheet of the Danish pastry into a deep baking tin as a base. Spread the broccoli cream onto it and place the second sheet of Danish pastry on top. Allow to chill.
4. For the sweet pepper cream: mix the cold QimiQ Whip with the sweet pepper, pepper powder and spices smooth. Fill the mixture into a mixing bowl and whisk until the required volume has been achieved. Slowly add the melted butter.
5. Spread the sweet pepper cream onto the Danish pastry. Place the last sheet of Danish pastry on top and deep freeze.
6. Cut the frozen cream into slices, allow to defreeze slowly in the refrigerator and serve.