



LA BONNE VIE GARLIC AND HERB GOAT CHEESE FILLED EMPANADA



QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Quick and easy preparation



INGREDIENTS FOR 10 PORTIONS

FOR THE DOUGH

80 g	QimiQ Classic
320 g	Whole wheat flour
320 g	AP Flour
180 g	Butter, softened
100 g	Egg(s)
10 g	Sugar
10 g	Sea salt
5 g	Baking powder
110 ml	Water, cold

FOR THE FILLING

150 g	QimiQ Classic
290 g	La Bonne Vie Garlic and Herb Goat Cheese
40 g	Egg yolk(s)
45 g	Pine nuts, roasted
10 g	Chives, minced
3 g	Thyme, minced
5 g	Oregano, minced
15 g	Garlic, squeezed
75 g	Figs, finely sliced
30 ml	Olive oil
	Salt and pepper
45 g	White bread crumbs, ground

METHOD

1. For the dough: knead the ingredients together to form a smooth dough. Wrap in cling film and allow to rest for approx. 1 hour.
2. For the filling: whisk the unchilled QimiQ Classic smooth. Add the egg yolk and olive oil and whisk smooth. Add the La Bonne Vie Garlic and Herb Goat Cheese, pine nuts, figs, herbs and bread crumbs and mix well. Season with salt and pepper.
3. Roll out the pastry and cut into circles. Place filling in the center of each circle and brush the edges with egg. Fold the pastry over. Use a fork to seal the edges.
4. Fry in hot oil and serve.