



# MUSHROOM PUFF PASTRIES



## QimiQ BENEFITS

- Quick and simple preparation
- Firmer and more stable fillings
- Prevents moisture migration, pastry remains fresh and dry for longer
- Enhances the natural taste of added ingredients



15



easy

## INGREDIENTS FOR 8 PORTIONS

**540 g** Puff pastry, = 2 packages

## FÜR DIE FÜLLUNG

**200 g** QimiQ Classic, room temperature

**200 g** Mushrooms, finely chopped

**20 g** Butter

**300 g** Potatoes, peeled and cooked, cold

**1** Garlic clove(s), finely chopped

Salt and pepper

Nutmeg

**1 tbsp** Parsley, finely chopped

**1** Egg(s), to brush

## METHOD

1. Preheat the oven to 430° F (conventional oven).
2. Pre-prepare the oven according to the instructions on the packet.
3. For the filling, fry the mushrooms in butter. Drain and allow to cool.
4. Whisk QimiQ Classic smooth. Add the grated potato, garlic, herbs and mushrooms and mix well.
5. Cut the pastry into 3 x 3 inch squares.
6. Place one tablespoon of mushroom filling in the middle of each square.
7. Brush the pastry edges with egg and fold over diagonally. Press the edges down firmly with a fork.
8. Place on a baking sheet lined with baking paper and brush with egg.
9. Bake for approx. 15 minutes.