



DANEKO HAVARTI MEDITERRANEAN PINWHEELS



QimiQ BENEFITS

- Baked goods remain moist for longer
- Quick and easy preparation



INGREDIENTS FOR 10 PORTIONS

1 package Puff pastry

FOR THE FILLING

250 g	QimiQ Sauce Base
150 g	DaneKo Havarti Cheese, shredded
60 g	Egg yolk(s)
60 g	Panko Japanese bread crumbs, ground
60 g	Kalamata olives, finely diced
60 g	Tomato(es), finely diced
80 g	Poblano pepper, finely diced
10 g	Garlic, finely chopped
	Basil, finely chopped
	Salt and pepper

METHOD

1. Preheat an oven to 390 °F (air circulation).
2. For the filling: mix the ingredients together well.
3. Spread the mixture onto the puff pastry and roll into up from both sides. Freeze on.
4. Cut the puff pastry roll into slices (approx. 1.5 cm thick) and place onto the baking tray lined with baking paper.
5. Bake in the preheated oven for approx. 12 minutes.