



# RHUBARB AND ALMOND STRUDEL



## QimiQ BENEFITS

- Acid, heat and alcohol stable
- Bake stable and deep freeze stable
- Firmer and more stable fillings
- Pure indulgence with less fat



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easy

## INGREDIENTS FOR 10 PORTIONS

<b>80 g</b>	QimiQ Classic, unchilled
<b>80 g</b>	Butter, softened
<b>100 g</b>	Almonds, grated
<b>100 g</b>	Powdered sugar
<b>30 g</b>	Flour
<b>2</b>	Egg(s)
<b>2 tbsp</b>	Rum
<b>700 g</b>	Rhubarb, fresh, peeled
<b>100 g</b>	Preserving sugar
<b>2 tbsp</b>	Tapioca starch
	Lemon juice, to taste
	Cloves
<b>400 g</b>	Danish pastry dough, fresh, 1 package
<b>1</b>	Egg(s), to brush

## METHOD

1. Pre-heat the oven to 180° C (conventional oven).
2. For the filling, whisk QimiQ Classic smooth. Stir in the butter, add the almonds, icing sugar and flour and mix well. Add the eggs and rum, mix well and chill for 1 hour.
3. Cook the rhubarb with the preserving sugar, starch, lemon juice and cloves and reduce slightly. Allow to cool.
4. Pre-prepare the pastry according to the instructions on the packet. Dust with flour, stretch a little and halve lengthwise.
5. Spread the almond cream onto one half of the pastry and cover with a layer of rhubarb.
6. Fold the second strip of pastry in half lengthwise and cut slits, half a centimetre apart. Unfold the pastry and place over the filling. Brush the edges with egg and press together firmly with a fork.
7. Brush the strudel with egg and bake with approx. 40 minutes.