



# VANILLA AND QUARK STRUDEL



## QimiQ BENEFITS

- Fillings remain moist for longer
- Prevents moisture migration, pastry remains fresh and dry for longer
- Longer presentation times without loss of quality



15



easy

## INGREDIENTS FOR 12 PORTIONS

**500 g** Strudel or filo pastry

## FÜR DIE FÜLLUNG

**500 g** QimiQ Classic Vanilla, unchilled

**1 kg** Quark 20 % fat

**250 g** Sugar

**2** Egg(s)

**50 g** Corn flour / starch

Salt

**50 ml** Lemon juice

Butter, to brush

## METHOD

1. Preheat the oven to 180 °C (conventional oven).
2. Whisk the unchilled QimiQ Classic Vanilla smooth. Add the remaining ingredients and mix well.
3. Roll out the pastry sheets and spread half of each sheet with filling. Roll into strudels and brush with melted butter. Bake for approx. 25 minutes or until golden brown.