



EBLY TENDER WHEAT FRUIT STRUDEL

QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Firmer and more stable fillings



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easy

INGREDIENTS FOR 4 PORTIONS

100 g Ebly Tender Wheat

250 g QimiQ Classic, unchilled

250 g Quark 20 % fat

1 packet Custard powder

120 g Sugar

5 g Lemon peel

40 g Butter, melted

2 ea Egg(s), optional

250 g Fresh fruit, as desired

120 g Strudel or filo pastry

ZUM BESTREICHEN:

20 g Butter, melted

METHOD

1. Cook the Eibly Tender Wheat in plenty of salt water until tender to the bite, drain and rinse with cold water. Put to one side.
2. For the filling, whisk QimiQ Classic smooth.
3. Add the quark, vanilla powder, Eibly Tender Wheat, sugar, vanilla sugar and lemon peel. Mix well and fold in the fruit.
4. Brush four sheets of strudel pastry with melted butter and place two sheets on top of each other twice.
5. Halve the filling and place one half onto each of the double pastry sheets and roll into a strudel. Brush with melted butter.
6. Bake in the hot oven at 200° C for approx 35 minutes.