



PUFF PASTRY ROLLS FILLED WITH DATE MOUSSE



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- One bowl preparation
- Prevents moisture migration, pastry remains fresh and dry for longer
- Creamy indulgent taste with less fat
- Foolproof real cream product, cannot be over whipped



15



easy

INGREDIENTS FOR 12 PORTIONS

250 g QimiQ Whip Pastry Cream, chilled

50 ml Milk

150 g Dates, cored

40 g Sugar

540 g Puff pastry[Tante Fanny]

1 Egg yolk(s), to brush

METHOD

1. Lightly whip the cold QimiQ Whip until completely smooth and ensure that the complete mixture is entirely incorporated (bottom and sides of bowl).
2. Blend the milk and dates. Add to the QimiQ Whip with the sugar and continue to whip until the required volume has been achieved.
3. Pour into a piping bag and chill for at least 4 hours, preferably over night.
4. Pre-prepare the pastry according to the instructions on the packet.
5. Pre-heat the oven to 210° C (conventional oven).
6. Cut the pastry lengthwise into 2 cm wide strips. Use to cover a greased roll form and brush with egg yolk.
7. Bake in the hot oven for approx. 10- 15 minutes or until golden brown. Remove from the form whilst hot and allow to cool.
8. Pipe the cream into the puff pastry rolls.