



WHITE CHOCOLATE TROPICAL FRUIT DANISH



QimiQ BENEFITS

- Bake stable
- Baked goods remain moist for longer
- Variable creative possibilities
- Acid stable and does not curdle



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easy

INGREDIENTS FOR 4 PORTIONS

2 sheet	Puff pastry, frozen, thawed
150 g	QimiQ Classic, unchilled
200 g	Axelrod Cream Cheese, softened
100 g	El Rey White Chocolate, melted
30 g	Brown sugar
200 g	Perfect Purée Mango, thawed
2 g	Nielsen-Massey Bourbon Vanilla Paste
120 g	Whole egg(s)
150 g	Passion fruit, fresh
40 g	Das Beste vom Lande, Butter, melted
2 g	Cinnamon, freshly ground

METHOD

1. Preheat the oven to 400° F/200° C.
2. Cut the puff pastry sheet lengthwise down the middle. Cut 2-inch diagonal strips along sides for braiding, set aside on parchment paper.
3. Whisk QimiQ Classic smooth, add the cream cheese, melted white chocolate, 3/4 of the brown sugar, mango puree, vanilla, and the eggs.
4. Spread the mixture in the center of the puff pastry: Pour a line of the passion fruit seeds down the center. Begin to fold pre cut strips alternating over each other.
5. Brush top with melted butter and sprinkle with remaining brown sugar and cinnamon. Bake for 25 minutes or until desired color is reached.