



QimiQ BENEFITS

- Prevents moisture migration, pastry remains fresh and dry for longer
- Quick and easy preparation
- Acid and alcohol stable
- Foolproof real cream product, cannot be over whipped
- One bowl preparation
- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream



INGREDIENTS FOR 10 PORTIONS

300 g QimiQ Whip Pastry Cream, chilled
270 g Puff pastry[Tante Fanny], 1 package
80 ml Milk
160 g Sugar
Rum

METHOD

- 1. Pre-prepare the pastry according to the instructions on the packet.
- Preheat the oven to 210° C (conventional oven). Halve the puff pastry lenghtwise, prick with a fork and bake for approx. 10 minutes.
- 3. Lightly whip the QimiQ Classic Vanilla with the QimiQ Whip until completely smooth, ensuring that the complete mixture is incorporated (especially from bottom and sides of bowl).
- 4. Add the remaining ingredients and continue to whip until the required volume has been achieved.
- 5. Spread the cream onto one half of the cold baked pastry, and top with the second strip of pastry. Chill for at least 4 hours (preferably over night).