



CREAM SLICES



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



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easy

INGREDIENTS FOR 10 PORTIONS

300 g	QimiQ Classic Vanilla, chilled
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.
2. Preheat the oven to 210° C (conventional oven). Halve the puff pastry lengthwise, 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).