



PLUM AND ALMOND STRUDEL WITH AMARETTO MOUSSE



QimiQ BENEFITS

- Fillings remain moist for longer
- Prevents moisture migration, pastry remains fresh and dry for longer
- Alcohol stable and does not curdle



15



easy

INGREDIENTS FOR 6 PORTIONS

1 package Danish pastry dough, fresh

FOR THE STRUDEL

125 g QimiQ Classic, unchilled

100 g Marzipan (almond paste)

2 Egg(s)

2 tbsp Corn flour / starch

100 g Almonds, grated

Egg(s), to brush

300 g Plums

1 tbsp Corn flour / starch

FOR THE AMARETTO MOUSSE (OPTIONAL)

125 g QimiQ Classic, unchilled

5 cl Amaretto

3 tbsp Sugar

150 ml Whipping cream 36 % fat, whipped

METHOD

1. Preheat the oven to 180 °C (conventional oven).
2. For the strudel: slightly warm the marzipan in the microwave.
3. Whisk the unchilled QimiQ Classic smooth. Add the marzipan, eggs and corn flour and mix well. Fold in the almonds.
4. Allow to chill for approx. 30 minutes.
5. Prepare the pastry according to the instructions on the package. Brush with egg and spread the filling down the middle.
6. Add the corn flour to the plums, mix well and arrange the plums on the filling.
7. Carefully roll into a strudel and seal well.
8. Place onto a baking sheet lined with baking paper with the seam facing downwards and brush with egg. Prick with a fork to allow steam to escape.
9. Bake in the preheated oven for approx. 30 minutes (cover with tin foil to prevent burning if necessary).
10. Allow to cool for at least 15 minutes before serving.
11. For the mousse: whisk the unchilled QimiQ Classic smooth. Add the Amaretto and sugar and mix well. Fold in the whipped cream and allow to chill for approx. 4 hours.