



BLUEBERRY STRUDEL WITH VANILLA AND PRALINE SAUCE



QimiQ BENEFITS

- Creamy consistency
- Quick and easy preparation
- Prevents moisture migration, pastry remains fresh and dry for longer



25



easy

INGREDIENTS FOR 1 STRUDEL(S)

125 g	QimiQ Cream Base
2	Egg yolk(s)
100 g	Sugar
1 package	Vanilla sugar
2	Egg white(s)
3 tbsp	Sugar
80 g	Flour
250 g	Blueberries
2 tbsp	Powdered sugar
1 package	Puff pastry[Tante Fanny]
50 g	Hazelnuts, grated
1	Egg(s), to brush

FOR THE VANILLA SAUCE

250 g	QimiQ Classic Vanilla, unchilled
200 ml	Milk
50 g	Hazelnut brittle, finely chopped

METHOD

1. Preheat the oven to 180 °C (conventional oven).
2. Mix together the QimiQ Sauce Base, egg yolks, sugar and vanilla sugar.
3. Whisk the egg whites and sugar stiff and fold into the QimiQ mixture alternately with the flour.
4. Wash and drain the blueberries, add the icing sugar and mix well.
5. Pre-prepare the pastry according to the instructions on the packet. Roll out, brush with egg and sprinkle with hazelnuts.
6. Spread the QimiQ mixture in a strip along the middle of the pastry and top with the blueberries. Carefully roll into a strudel and seal the edges.
7. Place with the seam down onto a baking tray lined with baking paper and brush with egg. Prick with a fork in order to allow steam to escape.
8. Bake in the hot oven for approx. 30 minutes (cover with tin foil if necessary).
9. Allow to cool for approx. 15 minutes before serving.
10. For the vanilla praline sauce: blend the QimiQ Classic Vanilla, milk and hazelnut praline together with an immersion blender until smooth.