



PEACH STRUDEL



QimiQ BENEFITS

- Bake stable
- Creamy indulgent taste with less fat
- Problem-free reheating possible



15



easy

INGREDIENTS FOR 6 PORTIONS

1 package Puff pastry[Tante Fanny]
Egg(s), to brush

FOR THE FILLING

125 g QimiQ Cream Base

150 g Low fat quark [cream cheese]

2 Egg(s)

80 g Powdered sugar

Lemon peel

1 package Vanilla sugar

50 g Ladyfingers, crumbled

500 g Peaches, tinned and drained, cut into segments

1 tbsp Corn flour / starch

METHOD

1. Preheat the oven to 180 °C (conventional oven).
2. Mix together the QimiQ Sauce Base, quark, eggs, icing sugar, lemon zest and vanilla sugar. Fold in the lady finger crumbs.
3. Prepare the pastry according to the instructions on the package. Lay out flat, brush with egg and spread the filling lengthwise in the centre of the pastry.
4. Toss the peaches in the corn flour and arrange on top of the filling.
5. Fold the pastry over carefully and seal the edge well.
6. Place onto a baking sheet lined with baking paper with the seam facing downwards and brush with egg. Prick the surface with a fork to allow steam to escape.
7. Bake in the hot oven for approx. 30 minutes (cover with tin foil to prevent burning if necessary).
8. Allow to cool for approx 15 minutes before portioning.