



SWEET TURKISH STRUDEL



QimiQ BENEFITS

- Quick and easy preparation
- Full taste with less fat content
- Prevents moisture migration, pastry remains fresh and dry for longer



15



easy

INGREDIENTS FOR 10 SERVINGS

1 package Fresh strudel [filo] pastry (optional)

100 g Butter, melted, to brush

FOR THE FILLING

250 g QimiQ Cream Base

100 g Powdered sugar

1 package Custard powder

2 Egg(s)

Orange zest, grated

150 g Walnuts, chopped

70 g Pistachios, chopped

70 g Pine nuts, chopped

50 g Honey

METHOD

1. Preheat the oven to 180 °C (conventional oven).
2. Mix the QimiQ Sauce Base, icing sugar and custard powder together. Place in a saucepan over low heat and stir continuously until the mixture starts to thicken.
3. Add the eggs, orange zest and nuts and allow to cool.
4. Prepare the pastry according to the instructions on the package
5. Brush one sheet of pastry with butter, halve lengthwise and lay the strips on top of each other. Repeat this procedure with all pastry sheets.
6. Spread the filling onto the pastry strips.
7. Carefully roll the strips covered with filling into strudels and seal well. Brush with butter and prick with a fork to allow steam to escape.
8. Bake in the hot oven for approx. 20 minutes (cover with tin foil to prevent burning if necessary).
9. Remove from the oven and liberally brush with honey whilst hot.