



CHOCOLATE AND NOUGAT PASTRY STICKS



QimiQ BENEFITS

- Bake stable
- Full taste with less fat content
- Reduces moisture migration



15



easy

INGREDIENTS FOR 10 SERVINGS

1 package Strudel dough sheets (optional)

FOR THE FILLING

125 g QimiQ Cream Base

125 g Milk chocolate, melted

200 g Nougat

1 Egg white(s)

100 g Butter, melted

1 Egg yolk(s)

Water

Powdered sugar, to sprinkle

METHOD

1. Preheat the oven to 160 °C (conventional oven).
2. Mix together the QimiQ Sauce Base, melted chocolate and lightly warmed nougat.
3. Add the egg white, mix well and chill for 30 minutes.
4. Pour the mixture into a piping bag with a 1 cm nozzle.
5. Prepare the pastry according to the instructions on the package.
6. Brush one sheet of pastry with butter, pipe a line of filling along the middle and roll into a stick. Repeat this procedure with the remaining filo pastry.
7. Mix the egg with a little water and use to brush the pastry sticks. Dust with icing sugar.
8. Place onto a baking tray lined with baking paper and bake in the hot oven for approx. 20 minutes.