CREAM STRUDEL

QimiQ BENEFITS

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

🕙 25 🔥 medium

INGREDIENTS FOR 6 PORTIONS

1 package	Fresh strudel [filo] pastry

FOR THE FILLING

250 g	QimiQ Cream Base
100 g	Butter, softened
100 g	Sour cream 15 % fat
100 g	Sugar
2	Egg yolk(s)
	Lemon peel
5	Slice(s) of white bread, diced
2	Egg white(s)
2 tbsp	Sugar
3 tbsp	Butter, melted

FOR THE ROYAL

125 g	QimiQ Classic Vanilla, unchilled
100 ml	Whipping cream 36 % fat
1	Egg yolk(s)
	Powdered sugar, to sprinkle

METHOD

1. Preheat the oven to 180 °C (conventional oven).
2. For the filling: mix together the QimiQ Sauce Base, butter, sour cream, sugar, egg yolks and lemon rind. Fold in the diced bread.
3. Whisk the egg whites and sugar stiff and fold into the QimiQ mixture.
4. Prepare the pastry according to the instructions on the packet.
5. Spread one quarter of the QimiQ mixture onto a sheet of pastry brushed with butter. Roll into a strudel. Prepare the three remaining strudels in the same way.
6. Lay in a greased oven dish and brush with butter.
7. For the royal: whisk the unchilled QimiQ Classic Vanilla smooth. Add the cream and egg yolk and mix well. Use this mixture to brush the strudels whilst baking.
8. Bake for approx. 30 minutes, basting regularly with the vanilla mixture.
9. Remove from the oven and allow to rest for 20 minutes before serving. Dust with icing sugar.