



VANILLA CREAM SLICES



QimiQ BENEFITS

- Quick and easy preparation
- No need to prepare a custard
- One bowl preparation
- Foolproof real cream product, cannot be over whipped



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easy

Tips

Glaze with fudge.

INGREDIENTS FOR 10 PORTIONS

250 g	QimiQ Classic Vanilla, chilled
250 g	QimiQ Whip Pastry Cream, chilled
1 package	Puff pastry
40 ml	Milk
80 g	Sugar
	Rum , optional (optional)

METHOD

1. Prepare the pastry according to the instructions on the package.
2. Preheat the oven to 210 °C (conventional oven). Halve the puff pastry lengthwise, prick with a fork and bake for approx. 10 minutes.
3. Lightly whip the cold QimiQ Classic Vanilla and QimiQ Whip Pastry Cream together until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
4. Add the remaining ingredients and continue to whip until the required volume has been achieved.
5. Spread the cream onto one half of the cold baked pastry and top with the second strip of pastry. Allow to chill for approx. 4 hours.