



VANILLA CREAM PASTRY



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- No additional gelatine required
- Quick and easy preparation



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easy

Tips

Puff pastry can be used instead of filo pastry.

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Whip Dessert Cream Vanilla, chilled

1 package Fresh strudel [filo] pastry

200 g Raspberries

125 g Blueberries

METHOD

1. Preheat the oven to 200 °C (conventional oven).
2. Cut circles out of the pastry. Place onto a baking sheet lined with baking paper and bake in the preheated oven for approx. 7 minutes. Allow to cool.
3. Whip the cold QimiQ Whip Vanilla until the required volume has been achieved and fill into a piping bag.
4. Layer 3 sheets of pastry alternately with cream, raspberries and blueberries.