



# APPLE AND VANILLA CREAM SLICES



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- No additional gelatine required
- Quick and easy preparation
- Foolproof real cream product, cannot be over whipped



50



easy

## INGREDIENTS FOR 10 PORTIONS

**1 package** Puff pastry

### FOR THE APPLE FILLING

**500 ml** Apple juice

**15 g** Custard powder

**800 g** Apple, cut into segments

**0.5** Lemon(s), juice only

**2 cl** Rum

**1 package** Clear cake glazing jelly

### FOR THE VANILLA CREAM

**250 g** QimiQ Whip, chilled

**250 g** QimiQ Classic Vanilla, chilled

**80 g** Sour cream 15 % fat

**70 g** Sugar

**0.5** Orange(s), finely grated zest

## METHOD

1. Preheat the oven to 180 °C (conventional oven) and cut the pastry into 3 equal sized pieces.
2. For the apple filling: whisk some of the apple juice with the vanilla custard powder until smooth. Bring the remaining apple juice to the boil and whisk in the custard mixture. Add the apple segments, lemon juice, rum and cake jelly and mix well. Allow to cool.
3. Place one piece of the puff pastry into a square tin lined with baking paper. Distribute the apple mixture onto the pastry and bake in the preheated oven for approx. 30 minutes.
4. Prick the remaining 2 pieces of puff pastry with a fork and blind bake at 210 °C for approx. 10 minutes.
5. Für die Vanillecreme: Kaltes QimiQ Whip und For the vanilla cream: whip the cold QimiQ Whip and QimiQ Classic Vanilla together until completely smooth, ensuring that the entire mixture is

incorporated (especially from bottom and sides of bowl).

6. Add the sour cream, sugar and orange zest and continue to whip until the required volume has been achieved.
7. Place one piece of the blind baked puff pastry onto the cooked apple mixture. Spread the cream on top and cover with the last piece of pastry.
8. Allow to cool for approx. 4 hours.
9. **Tip:** Pears can also be used instead of apples.