



MILK AND CREAM STRUDEL



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Prevents moisture migration, pastry remains fresh and dry for longer
- Quick and easy preparation



40



medium

Tips

Refine with raisins.

INGREDIENTS FOR 2 STRUDEL(S)

1 package Fresh strudel [filo] pastry
Butter, melted, to brush

FOR THE FILLING

250 g QimiQ Cream Base
400 g Quark 20 % fat
250 g Sour cream 15 % fat
80 g Butter, melted
6 Egg yolk(s)
130 g Sugar
0.5 package Vanilla sugar
0.5 Lemon(s), finely grated zest
4 Egg white(s)
1 pinch(es) Salt

FOR THE ROYAL

3 Egg(s)
250 ml Milk
20 g Powdered sugar
1 tsp Vanilla sugar

METHOD

1. Preheat the oven to 180 °C (conventional oven) and prepare the pastry according to the instructions on the package.
2. For the filling: mix the QimiQ Sauce Base together with the quark, sour cream, melted butter, egg yolk, 100 g sugar, vanilla sugar and lemon zest.
3. Whisk the egg whites until stiff with the sugar and salt and fold into the QimiQ mixture.
4. Brush 2 pastry sheets for each strudel with the melted butter and place onto each other onto a tea towel. Place into a loaf tin together with the tea towel.
5. Pour in the QimiQ mixture, roll into a strudel and turn upside down into a baking dish. Bake in the preheated oven for approx. 20 minutes.
6. For the royal: mix all the ingredients together until smooth. Pour the mixture onto the strudel and bake for a further 20 minutes.