



QUARK STRUDEL



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Prevents moisture migration, pastry remains fresh and dry for longer
- Enhances the natural taste of added ingredients



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easy

INGREDIENTS FOR 2 STRUDEL(S)

1 package Fresh strudel [filo] pastry

Butter, melted, to brush

FOR THE FILLING

125 g QimiQ Cream Base

750 g Low fat quark [cream cheese]

150 g Powdered sugar

1 package Vanilla sugar

3 Egg yolk(s)

25 g Custard powder

0.5 Lemon(s), finely grated zest

1 pinch(es) Salt

3 Egg white(s)

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, icing sugar, vanilla sugar, egg yolks, vanilla custard powder, lemon zest and salt.
3. Whisk the egg whites until stiff and fold into the QimiQ mixture.
4. Place 2 pastry sheets for each strudel overlapping each other for approx. 2 cm. Brush with the melted butter and place the filling in a line along the edge of the pastry and roll into a strudel with the help of the tea towel. Place on a baking tray lined with baking paper.
5. Brush with melted butter and bake in the preheated oven for approx. 30 minutes.
6. **Tip:** Dust with icing sugar before serving.