



APRICOT AND POPPY SEED STRUDEL



QimiQ BENEFITS

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



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easy

Tips

Use plums instead of apricots.

INGREDIENTS FOR 2 STRUDEL(S)

1 package	Strudel pastry
800 g	Apricots, quartered
100 g	Sugar
0.5 tsp	Cinnamon
	Butter, melted, to brush
	Egg(s), to brush

FOR THE FILLING

250 g	QimiQ Cream Base
300 g	Poppy seeds
125 g	Nuts, ground
50 g	Sugar
1 tbsp	Honey
1 package	Vanilla sugar
2 tbsp	Rum
0.5	Lemon(s), finely grated zest
1 pinch(es)	Salt
1 pinch(es)	Cinnamon

METHOD

1. Preheat the oven to 180 °C (conventional oven) and prepare the strudel pastry according to the instructions on the package.
2. Marinade the apricots with sugar and cinnamon.
3. For the filling: bring all the ingredients together to the boil and allow to simmer for 1 minute. Allow to cool.
4. For each strudel, place 2 sheets of pastry onto a teatowel, so that they overlap by approx. 2 cm. Brush with the melted butter and spread the poppy seed mixture onto the lower third. Arrange the apricots on the poppy seed mixture and roll into a strudel.
5. Brush with the egg and bake in the preheated oven for approx. 35-40 minutes.