



VANILLA CREAM PASTRY



Tips

Puff pastry can be used instead of filo pastry.

INGREDIENTS FOR 10 PORTIONS

500 g	QimiQ Whip Dessert Cream Vanilla, chilled
2 package	Strudel or filo pastry
400 g	Raspberries
250 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.

QimiQ BENEFITS

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



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easy