



VANILLA CREAM SLICES



QimiQ BENEFITS

- Prevents moisture migration, pastry remains fresh and dry for longer
- Quick and easy preparation
- One bowl preparation
- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream



15



easy

INGREDIENTS FOR 10 PORTIONS

500 g QimiQ Classic Vanilla, chilled

500 g QimiQ Whip Pastry Cream, chilled

1 package Puff pastry

80 ml Milk

160 g Sugar (optional)

Rum , optional

METHOD

1. Preheat the oven to 210 °C (conventional oven) and prepare the pastry according to the instructions on the package.
2. Halve the puff pastry lengthwise, prick with a fork and bake in the preheated oven for approx. 10 minutes.
3. Lightly whip the cold QimiQ Classic Vanilla and QimiQ Whip together until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
4. Add the remaining ingredients and continue to whip until the required volume has been achieved.
5. Spread the cream onto one half of the cold baked pastry and top with the second strip of pastry. Allow to chill for approx. 4 hours.