



FILO PASTRY CAKES WITH VANILLA CREAM



QimiQ BENEFITS

- Foolproof real cream product, cannot be over whipped
- Creamy indulgent taste with less fat
- Very high whipping volume
- Alcohol stable and does not curdle



20



easy

INGREDIENTS FOR 10 DESSERT RINGS, 8 CM Ø

4 sheets Strudel pastry

200 g Butter, melted

3 small pinch(es) Cinnamon

60 g Sugar

FOR THE CREAM

500 g QimiQ Whip Dessert Cream Vanilla, chilled

2 tbsp Sugar

180 g Mascarpone

METHOD

1. Preheat the oven to 180 °C (convection oven).
2. Mix the cinnamon and sugar together.
3. Spread some of the melted butter onto the first sheet of strudel pastry. Sprinkle the cinnamon sugar mixture onto the butter. Place the second sheet of pastry on top and repeat the process until all sheets have been used.
4. Cut out circles from the strudel pastry, place on a baking sheet lined with baking paper and bake in the preheated oven for about 7 minutes. Allow to cool.
5. For the cream: lightly whip the cold QimiQ Whip Vanilla with the sugar until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl). Add the mascarpone and continue to whip until the required volume has been achieved.
6. Layer the chilled pastry sheets alternately with the cream. Allow to chill for approx. 4-6 hours.
7. **Tip:** Decorate with raspberries.