



MILLEFEUILLE / FIG / SALTED CARAMEL

QimiQ **BENEFITS**



Tips

Mit etwas Cold Brew Coffee und Weinbrand abschmecken.

INGREDIENTS FOR 10 PORTIONS

FOR THE MILLE-FEUILLE

2 packet	Strudel dough sheets, à 120 g
100 g	Butter, liquid
100 g	Sugar
1000 g	QimiQ Tiramisu
2 piece(s)	Orange(s), Juice and zest
15 piece(s)	Figs
	Powdered sugar

FOR THE SALTED CARAMEL

125 g	QimiQ Cream Base
250 ml	Whipping cream 36 % fat
250 g	Fine granulated sugar
5 g	Sea salt
125 g	Hay milk Butter

METHOD

1. For the mille-feuille

1. Brush the strudel dough sheets with melted butter and sprinkle with sugar.
2. Stack 3 - 4 layers on top of each other. The top layer stays dry.
3. Cut into pieces.
4. Place between two silicone baking mats or baking paper and weigh down with a baking tray.
5. Bake in the oven at 175 °C for about 15 minutes until golden brown.
6. Allow to cool.
7. Whip the QimiQ Tiramisu to the desired volume.
8. Season with the juice and zest of an orange.
9. Cut the figs into nice pieces.
10. Stack figs, tiramisu cream and strudel pastry sheets in layers.
11. Sprinkle with powdered sugar.

2. For the salted caramel sauce

1. Dissolve the sugar with a little water. Allow to caramelize slowly and evenly.
2. Deglaze with cream and cook until all the caramel is dissolved.
3. Add the QimiQ Cream Base, salt and butter.
4. Heat until the butter is completely emulsified.

Tip: Season with a little cold brew coffee and brandy.