



# PEACH STRUDEL



## QimiQ BENEFITS

- Fillings remain moist for longer
- Prevents moisture migration, pastry remains fresh and dry for longer
- Longer presentation times without loss of quality



15



easy

## INGREDIENTS FOR 6 PORTIONS

**270 g** Puff pastry[Tante Fanny], 1 package  
Egg(s), to brush

## FOR THE FILLING

**125 g** QimiQ Classic, unchilled

**150 g** Low fat quark [cream cheese]

**2** Egg(s)

**80 g** Powdered sugar

**2 tbsp** Corn flour / starch

Lemon peel

**1 package** Vanilla sugar

**50 g** Ladyfingers, crumbled

**500 g** Peaches, tinned and drained, cut into segments

**1 tbsp** Corn flour / starch

## METHOD

1. Preheat the oven to 180 °C (conventional oven).
2. Whisk the unchilled QimiQ Classic smooth. Add the quark, eggs, icing sugar, corn flour, lemon zest and vanilla sugar and continue to whisk until fluffy. Fold in the lady finger crumbs.
3. Prepare the pastry according to the instructions on the package. Lay out flat, brush with egg and spread the filling lengthwise in the centre of the pastry.
4. Toss the peaches in the corn flour and arrange on top of the filling.
5. Fold the pastry over carefully and seal the edge well.
6. Place onto a baking sheet lined with baking paper with the seam facing downwards and brush with egg. Prick the surface with a fork to allow steam to escape.
7. Bake in the hot oven for approx. 30 minutes (cover with tin foil to prevent burning if necessary).
8. Allow to cool for approx 15 minutes before portioning.