CHOCOLATE AND NOUGAT PASTRY STICKS

🕐 **15** 🔥 **easy**

INGREDIENTS FOR 10 SERVINGS

1 package	Strudel dough sheets (optional)

FOR THE FILLING

125 g	QimiQ Classic, unchilled
125 g	Milk chocolate, melted
200 g	Nougat
1	Egg white(s)
100 g	Butter, melted
1	Egg yolk(s)
	Water
	Powdered sugar, to sprinkle

METHOD

1. Preheat the oven to 160 °C (conventional oven).
2. Whisk the unchilled QimiQ Classic smooth. Add the melted chocolate and lightly warmed nougat and mixed well.
3. Add the egg white, mix well and chill for 30 minutes.
4. Pour the mixture into a piping bag with a 1 cm nozzle.
5. Prepare the pastry according to the instructions on the package.
6. Brush one sheet of pastry with butter, pipe a line of filling along the middle and roll into a stick. Repeat this procedure with the remaining filo pastry.
7. Mix the egg with a little water and use to brush the pastry sticks. Dust with icing sugar.
8. Place onto a baking tray lined with baking paper and bake in the hot oven for approx. 20 minutes.