



# CHOCOLATE AND BANANA STRUDEL

## QimiQ BENEFITS

- Baked goods remain moist for longer
- Enhances the natural taste of added ingredients



25



medium

## INGREDIENTS FOR 6 PORTIONS

**120 g** Strudel or filo pastry, 1 package

**125 g** Butter, softened

**125 g** Sugar

**2 ea** Egg(s)

**125 g** Dark chocolate (40-60 % cocoa), melted

**125 g** QimiQ Classic, unchilled

**125 g** Flour, plain

**50 g** Butter, melted

**4 ea** Banana(s), peeled

## METHOD

1. Preheat the oven to 180° C (conventional oven).
2. Pre-prepare the pastry according to the instructions on the packet.
3. For the filling, whisk the butter and sugar until fluffy. Gradually add the eggs and continue to whisk until creamy.
4. Add the melted chocolate and carefully add the QimiQ spoon by spoon. Fold in the flour.
5. For one Strudel, brush one sheet of strudel pastry with butter and cover with the second sheet.
6. Spread the pastry with half of the filling, Lay 2 bananas lengthwise along the middle of the chocolate filling and roll into a strudel. Place onto a baking tray with the pastry seam facing downwards.
7. Repeat this procedure for the second strudel.
8. Brush the strudels with melted butter and bake in the hot oven until golden brown.