



PEAR BOMB



QimiQ BENEFITS

- Foolproof real cream product, cannot be over whipped
- Quick and easy preparation
- Consistent quality and taste



25



easy

INGREDIENTS FOR 6 PORTIONS

120 g Fresh strudel [filo] pastry , 1 package
Butter, melted, to brush

FOR THE CREAM

250 g QimiQ Whip Dessert Cream Vanilla, chilled

2 Pear(s), diced

2 tbsp Raisins

Butter, melted

50 g Powdered sugar

Lemon peel

100 g Pear puree, tinned

Cinnamon

METHOD

1. Preheat the oven to 190°C (conventional oven).
2. Prepare the pastry according to the instructions on the packet. Grease 6 coffee cups with butter and layer with three sheets of pastry. Brush with butter, bake in the preheated oven for approx 10 minutes. Allow to cool.
3. Lightly fry the diced pear and raisins in butter and allow to cool.
4. Whip the cold QimiQ Whip with the icing sugar and grated lemon peel until double the volume has been achieved. Add the pear puree, diced pear and cinnamon to taste.
5. Fill the QimiQ Whip cream into the coffee cups layered with pastry and serve.