



STRAWBERRY CREAM SLICES



QimiQ BENEFITS

- Quick and easy preparation
- Prevents moisture migration, pastry remains fresh and dry for longer
- Firmer and more stable fillings
- Foolproof real cream product, cannot be over whipped
- One bowl preparation
- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream



15



easy

INGREDIENTS FOR 10 PORTIONS

270 g Puff pastry[Tante Fanny], 1 package

200 g QimiQ Whip Pastry Cream, chilled

300 g QimiQ Classic, chilled

200 g Strawberry fruit puree

80 g Sugar

20 ml Lemon juice

METHOD

1. Prepare the pastry according to the instructions on the package.
2. Preheat the oven to 210 °C (conventional oven). Halve the puff pastry lengthwise, prick with a fork and bake for approx. 10 minutes.
3. Lightly whip the cold QimiQ Whip and QimiQ Classic together until completely smooth, ensuring that the complete mixture is incorporated (especially from bottom and sides of bowl).
4. Add the remaining ingredients and continue to whisk until the required volume has been achieved.
5. Spread the cream onto one half of the cold baked pastry and top with the second strip of pastry. Allow to chill for approx. 4 hours.