



STRAWBERRY NAPOLEON



QimiQ BENEFITS

- Prevents moisture migration, pastry remains fresh and dry for longer
- Quick and easy preparation
- 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
300 g	QimiQ Classic Vanilla, chilled
300 g	QimiQ Whip Pastry Cream, chilled
120 ml	Milk
100 g	Sugar
	Rum (optional)
500 g	Strawberries
	Powdered sugar

METHOD

1. Pre-prepare the pastry according to the instructions on the packet.
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 QimiQ Classic with the QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
4. Add the remaining ingredients and continue to whip until the required volume has been achieved.
5. Spread the QimiQ mixture onto one sheet of the baked puff pastry, cover with fresh strawberries and top with the second sheet of puff pastry.
6. Chill well before slicing, and dust with icing sugar.