



# STRAWBERRY NAPOLEON



## QimiQ BENEFITS

- Full creamy taste with less fat and cholesterol
- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Prevents moisture migration, pastry remains fresh and dry for longer
- Increased volume = lower portion costs
- One bowl preparation
- Foolproof real cream product, cannot be over whipped



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easy

## INGREDIENTS FOR 20 PORTIONS, 25 X 25 CM BAKING TIN

<b>450 g</b>	QimiQ Whip Pastry Cream
<b>375 ml</b>	Milk
<b>225 g</b>	Sugar
<b>150 g</b>	Instant custard powder
<b>30 g</b>	Rum
<b>500 g</b>	Baked puff pastry
<b>500 g</b>	Strawberries
	Powdered sugar, to coat

## METHOD

1. Make a vanilla cream out of the milk, custard powder and sugar and chill (this instant custard mix may be replaced by 750 g of traditionally made custard).
2. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
3. Add the cold vanilla cream and rum and continue to whisk until the required volume has been achieved.
4. Spread the QimiQ Whip mixture onto one sheet of the baked puff pastry, cover with fresh strawberries and top with the second sheet of puff pastry.
5. Chill well before slicing, and dust with powdered sugar.