



# BLUEBERRY STRUDEL WITH A CRUNCHY VANILLA SAUCE



## QimiQ BENEFITS

- Fillings remain moist for longer
- Prevents moisture migration, pastry remains fresh and dry for longer
- Longer presentation times without loss of quality



25



easy

## INGREDIENTS FOR 2 STRUDEL(S)

### FOR THE STRUDEL

<b>250 g</b>	QimiQ Classic, unchilled
<b>4</b>	Egg yolk(s)
<b>200 g</b>	Sugar
<b>20 g</b>	Vanilla sugar
<b>4</b>	Egg white(s)
<b>60 g</b>	Sugar
<b>200 g</b>	Flour
<b>500 g</b>	Blueberries
<b>40 g</b>	Powdered sugar
<b>10 g</b>	Corn flour / starch
<b>2 package</b>	Puff pastry[Tante Fanny]
<b>100 g</b>	Hazelnuts, grated
<b>1</b>	Egg(s), to brush

### FOR THE VANILLA SAUCE

<b>500 g</b>	QimiQ Classic Vanilla, unchilled
<b>400 ml</b>	Milk
<b>100 g</b>	Hazelnut brittle, finely chopped

## METHOD

1. For the strudel: whisk the unchilled QimiQ Classic smooth. Add the egg yolks, sugar and vanilla sugar and whisk fluffy.
2. Whisk the egg whites and sugar stiff and fold into the QimiQ mixture alternately with the flour.
3. Wash and drain the blueberries, add the icing sugar and corn flour and mix well.
4. Roll out the pre-prepared pastry, brush with egg and sprinkle with hazelnuts.
5. Spread the QimiQ mixture in a strip along the middle of the pastry and top with the blueberries. Carefully roll into a strudel and seal the edges. Bake in a preheated oven at 180 °C for approx. 40 minutes.
6. For the vanilla sauce: blend the QimiQ Vanilla, milk and hazelnut praline together with an immersion blender until smooth.