



RHUBARB AND ALMOND STRUDEL



QimiQ BENEFITS

- Acid, heat and alcohol stable
- Bake stable and freezer stable
- Firmer and more stable fillings
- Pure indulgence with less fat



15



easy

INGREDIENTS FOR 10 PORTIONS

80 g	QimiQ Classic, room temperature
80 g	Butter, softened
100 g	Almonds, grated
100 g	Powdered sugar
30 g	AP Flour
2	Egg(s)
2 tbsp	Rum
700 g	Rhubarb, fresh, peeled
100 g	Preserving sugar
2 tbsp	Corn flour / Starch
	Lemon juice, to taste
	Cloves
400 g	Danish pastry dough, fresh, 1 package
1	Egg(s), to brush

METHOD

1. Pre-heat the oven to 360° F (conventional oven).
2. For the filling, whisk QimiQ Classic smooth. Stir in the butter, add the almonds, powdered sugar and flour and mix well. Add the eggs and rum, mix well and chill for 1 hour.
3. Cook the rhubarb with the preserving sugar, starch, lemon juice and cloves and reduce slightly. Allow to cool.
4. Pre-prepare the pastry according to the instructions on the packet. Dust with flour, stretch a little and halve lengthwise.
5. Spread the almond cream onto one half of the pastry and cover with a layer of rhubarb.
6. Fold the second strip of pastry in half lengthwise and cut slits, half a centimetre apart. Unfold the pastry and place over the filling. Brush the edges with egg and press together firmly with a fork.
7. Brush the strudel with egg and bake with approx. 40 minutes.