



# CRUNCHY COCONUT WAFERS WITH STRAWBERRY RAGOUT

## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Prevents moisture migration, pastry remains fresh and dry for longer



25



easy

## INGREDIENTS FOR 8 PORTIONS

### FOR THE WAFERS

**120 g** Fresh strudel [filo] pastry , 1 package

**50 g** Coconut flakes

**50 g** Hazelnut brittle

**50 g** Sugar

Butter, melted

### FOR THE MOUSSE

**250 g** QimiQ Classic, room temperature

**200 g** Plain chocolate, melted

**200 ml** Heavy cream 36 % fat, beaten

Cocoa powder, to sprinkle

### FOR THE STRAWBERRY COULIS

**500 g** Strawberries

**100 g** Preserving sugar

Lemon peel, to taste

**1 tsp** Green peppercorns, fine

**50 g** QimiQ Classic

## METHOD

1. Pre-heat the oven to 360° F (conventional oven).
2. Pre-prepare the pastry according to the instructions on the packet. Lay one sheet of pastry on a baking tray lined with baking paper, brush with butter and sprinkle with coconut, hazelnut praline and sugar.
3. Cover with a second layer of pastry and repeat the same procedure until all 4 sheets of pastry have been used.
4. Carefully cut into 16 squares.
5. Cover with a sheet of baking paper, weigh down with a second baking tray and bake in the hot oven for approx. 10-15 minutes.
6. For the mousse, whisk QimiQ Classic smooth. Add the melted chocolate and fold in the whipped cream.
7. Sandwich the wafers together with mousse to make 8 wafers, and dust with cocoa powder.
8. For the strawberry coulis, bring 100 g strawberries with preserving sugar and lemon zest to the boil and blend. Add the QimiQ Classic and pepper corns. Chop up the remain strawberries, stir into the strawberry mixture and allow to cool.