



VANILLA AND QUARK STRUDEL



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 12 PORTIONS

500 g Strudel or filo pastry

FÜR DIE FÜLLUNG

500 g QimiQ Classic Vanilla, room temperature

1 kg Quark 20 % fat

250 g Sugar

2 Egg(s)

50 g Corn starch

Salt

50 ml Lemon juice

Butter, to brush

METHOD

1. Preheat the oven to 350 °F (conventional oven).
2. Whisk the unchilled QimiQ Classic Vanilla smooth. Add the remaining ingredients and mix well.
3. Roll out the pastry sheets and spread half of each sheet with the filling. Roll into strudels and brush with melted butter. Bake for approx. 25 minutes or until golden brown.