



PUFF PASTRY ROLLS FILLED WITH NOUGAT MOUSSE

QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and simple preparation
- Guaranteed to succeed
- Longer presentation times possible under proper refrigeration
- Prevents moisture migration, pastry remains fresh and dry for longer



15



easy

INGREDIENTS FOR 12 PORTIONS

250 g QimiQ Classic, room temperature

50 ml Milk

150 g Nougat nut spread, e.g. Nutella®

250 ml Heavy cream 36 % fat, beaten

540 g Puff pastry

1 Egg yolk(s), to brush

METHOD

1. Whisk QimiQ Classic smooth. Add the milk and nougat and mix well. Fold in the whipped cream.
2. Fill into a piping bag and chill for at least 4 hours, preferably over night.
3. Pre-prepare the pastry according to the instructions on the packet.
4. Pre-heat the oven to 410° F (conventional oven).
5. Cut the pastry lengthwise into 1 inch wide strips. Use to cover a greased roll form and brush with egg yolk.
6. Bake in the hot oven for approx. 10- 15 minutes or until golden brown. Remove from the form whilst hot and allow to cool.
7. Pipe the mousse into the pastry rolls.