



PUFF PASTRY ROLLS FILLED WITH DATE MOUSSE



QimiQ BENEFITS

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



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easy

INGREDIENTS FOR 12 PORTIONS

250 g QimiQ Classic, room temperature

50 ml Milk

150 g Dates, cored

40 g Sugar

250 ml Heavy cream 36 % fat, beaten

540 g Puff pastry

1 Egg yolk(s), to brush

METHOD

1. Whisk QimiQ Classic smooth. Blend the dates with the milk until smooth. Add to the QimiQ Classic with the sugar 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.