



PEACH NOUGAT STRUDEL

QimiQ BENEFITS

- Bake stable
- Oven baked dishes remain moist for longer
- Binds with fluid - no separation of ingredients



25



easy

INGREDIENTS FOR 945 G

150 g	QimiQ Sauce Base
100 g	Valrhona Chocolate 70 % Cocoa
60 g	Nougat nut spread, e.g. Nutella®
200 g	Roasted almonds, ground
20 g	Cocoa powder
125 g	Powdered sugar
40 g	Egg yolk(s)
2 sheets	Filo pastry
130 g	Butter
250 g	Peaches, tinned and drained, large
40 g	Pistachios, finely grated
30 g	Butter, melted

METHOD

1. Preheat the oven to 350° F/170° C.
2. In a double boiler or microwave melt the chocolate. Stir in Nutella, ground toasted almonds, cocoa and sugar.
3. Pour in QimiQ Sauce Base and egg yolks, mix until well incorporated.
4. Lay out first Filo sheet and brush with melted butter. Lay 2nd filo sheet on top, brush once more with melted butter and sprinkle with 3/4 of the grated pistachios.
5. Place nougat mass in center of Filo, top with peaches. Roll into shape of a log, tuck shorter sides of Filo in and underneath. Brush top with butter.
6. Place the strudel seam side down on a sheet pan lined with greased parchment paper. Sprinkle with pistachios and bake for 25 minutes or until desired color is reached.