



APPLE STRUDEL BOMB



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and simple preparation
- Enhances the natural taste of added ingredients



25



easy

INGREDIENTS FOR 4 PORTIONS

1 package Fresh strudel [filo] pastry

Butter, melted, to brush

FOR THE CREAM

250 g QimiQ Classic, room temperature

2 Apple(s), peeled, cored, diced

2 tbsp Raisins

50 g Powdered sugar

Lemon peel

100 g Apple puree

100 ml Whipping cream 36% fat, beaten

Cinnamon

Vanilla sugar

METHOD

1. Preheat an oven to 370 °F (conventional oven).
2. Prepare the pastry according to the instructions on the packet. Grease coffee cups with butter and layer with three sheets of pastry. Brush with butter, bake in the preheated oven for approx 10 minutes and chill.
3. Lightly fry the diced apple and raisins in butter and allow to cool.
4. Whisk the unchilled QimiQ Classic smooth. Add the powdered sugar, lemon zest and apple puree and mix well. Fold in the whipped cream.
5. Whisk in the apples and raisins and refine with the cinnamon and vanilla sugar.
6. Fill the cream into the coffee cups with the cold pastry. Decorate as required and serve.