



# SEMOLINA AND MANDARIN STRUDEL



## QimiQ BENEFITS

- Fillings remain moist for longer
- Prevents moisture migration, pastry remains fresh and dry for longer
- Quick and simple preparation



15



easy

## INGREDIENTS FOR 6 PORTIONS, 12" HALF-ROUND LOAF TIN

**120 g** Strudel or filo pastry, 1 package

### FOR THE FILLING

**250 g** QimiQ Classic Vanilla, room temperature

**200 ml** Milk

**80 g** Sugar

**70 g** Wheat semolina

**2** Egg(s)

**300 g** Mandarins, tinned and drained

**10 g** Corn starch

**100 g** Butter, melted

Powdered sugar, to dust

## METHOD

1. Preheat the oven to 360 °F (conventional oven).
2. Heat the milk in a saucepan. Add the sugar and semolina stirring continuously. Simmer for approx. 5-10 minutes. Remove from the heat and allow to cool.
3. Whisk the unchilled QimiQ Classic Vanilla smooth. Add the semolina mixture and eggs and mix well.
4. Mix the mandarins with the corn starch and carefully fold into the QimiQ mixture.
5. Prepare the pastry according to the instructions on the package. Brush every sheet of pastry with butter and layer on top of each other in the greased loaf tin. Allow excess pastry to hang over one side in order to overlap.
6. Pour the semolina mixture into the loaf tin and cover with the excess pastry. Prick the surface a few times with a fork to allow steam to escape.
7. Bake in the hot oven for approx. 30 minutes (cover with tin foil to prevent burning if necessary).
8. Allow to cool for 15 minutes and dust with powdered sugar to serve.