



# SWEET TURKISH STRUDEL



## QimiQ BENEFITS

- Quick and simple preparation
- Full taste with less fat content
- Prevents moisture migration, pastry remains fresh and dry for longer



15



easy

## INGREDIENTS FOR 10 SERVINGS

**1 package** Fresh strudel [filo] pastry (optional)

**100 g** Butter, melted, to brush

## FOR THE FILLING

**250 g** QimiQ Sauce Base

**100 g** Powdered sugar

**1 package** Custard powder

**2** Egg(s)

Orange zest, grated

**150 g** Walnuts, minced

**70 g** Pistachios, minced

**70 g** Pine nuts, minced

**50 g** Honey

## METHOD

1. Preheat an oven to 360 °F (conventional oven).
2. Mix the QimiQ Sauce Base, icing sugar and custard powder together. Place in a saucepan over low heat and stir continuously until the mixture starts to thicken.
3. Add the eggs, orange zest and nuts and allow to cool.
4. Prepare the pastry according to the instructions on the package
5. Brush one sheet of pastry with butter, halve lengthwise and lay the strips on top of each other. Repeat this procedure with all pastry sheets.
6. Spread the filling onto the pastry strips.
7. Carefully roll the strips covered with filling into strudels and seal well. Brush with butter and prick with a fork to allow steam to escape.
8. Bake in the hot oven for approx. 20 minutes (cover with tin foil to prevent burning if necessary).
9. Remove from the oven and liberally brush with honey whilst hot.