



BLUEBERRY STRUDEL



QimiQ BENEFITS

- Fillings remain moist for longer
- Prevents moisture migration, pastry remains fresh and dry for longer
- Longer shelf life without loss of quality



25



easy

INGREDIENTS FOR 1 STRUDEL(S)

125 g	QimiQ Classic, room temperature
2	Egg yolk(s)
100 g	Sugar
1 package	Vanilla sugar
2	Egg white(s)
3 tbsp	Sugar
100 g	AP Flour
250 g	Blueberries
2 tbsp	Powdered sugar
1 tsp	Corn starch
1 package	Puff pastry
50 g	Hazelnuts, grated
1	Egg(s), to brush

METHOD

1. Preheat an oven to 350 °F (conventional oven).
2. Whisk the unchilled QimiQ Classic smooth. Add the egg yolks, sugar and vanilla sugar and whisk fluffy.
3. Whisk the egg whites and sugar stiff and fold into the QimiQ mixture alternately with the flour.
4. Wash and drain the blueberries, add the powdered sugar and corn starch and mix well.
5. Prepare the pastry according to the instructions on the package. Roll out, brush with egg and sprinkle with hazelnuts.
6. Spread the QimiQ mixture in a strip along the middle of the pastry and top with the blueberries. Carefully roll into a strudel and seal the edges.
7. Place with the seam down onto a baking tray lined with baking paper and brush with egg. Prick with a fork in order to allow steam to escape.
8. Bake in the hot oven for approx. 30 minutes (cover with tin foil if necessary).
9. Allow to cool for 15 minutes before serving.