



# VANILLA CREAM SLICES



## QimiQ BENEFITS

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



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easy

## Tips

Glaze with fudge.

## INGREDIENTS FOR 6 PORTIONS

**1 package** Puff pastry

## FOR THE CREAM

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

**80 g** Sugar

**250 ml** Whipping cream 36% fat, beaten

## METHOD

1. Prepare the pastry according to the instructions on the package.
2. Preheat the oven to 410 °F (conventional oven). Halve the puff pastry lengthwise, prick with a fork and bake for approx. 10 minutes. Allow to cool.
3. For the cream: whisk the unchilled QimiQ Classic Vanilla smooth. Add the sugar and mix well. Fold in the whipped cream.
4. Spread the cream onto one half of the cold baked pastry and top with the second strip of pastry. Allow to chill for approx. 4 hours.