



# VANILLA CREAM SLICES



## QimiQ BENEFITS

- Quick and simple preparation
- No need to prepare a custard
- One bowl preparation
- Real dairy cream product, cannot be over whipped



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easy

## Tips

Glaze with fudge.

## INGREDIENTS FOR 10 PORTIONS

<b>250 g</b>	QimiQ Classic Vanilla, chilled
<b>250 g</b>	QimiQ Whip, chilled
<b>1 package</b>	Puff pastry
<b>40 ml</b>	Milk
<b>80 g</b>	Sugar
	Rum , optional (optional)

## 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.
3. Lightly whip the cold QimiQ Classic Vanilla and QimiQ Whip together until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
4. Add the remaining ingredients and continue to whip until the required volume has been achieved.
5. 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.