



# VANILLA CREAM PASTRY



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- No additional gelatin required
- Quick and simple preparation



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easy

## Tipps

Puff pastry can be used instead of filo pastry.

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Whip Vanilla, chilled

**1 package** Fresh strudel [filo] pastry

**200 g** Raspberries

**125 g** Blueberries

## METHOD

1. Preheat the oven to 400 °F (conventional oven).
2. Cut circles out of the pastry. Place onto a baking sheet lined with baking paper and bake in the preheated oven for approx. 7 minutes. Allow to cool.
3. Whip the cold QimiQ Whip Vanilla until the required volume has been achieved and fill into a piping bag.
4. Layer 3 sheets of pastry alternately with cream, raspberries and blueberries.