



VANILLA CREAM PUFF ROLLS



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation
- Foolproof real cream product, cannot be over whipped



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easy

Tips

Refine the cream with a dash of rum.

INGREDIENTS FOR 10 SERVINGS

1 package Puff pastry

Butter, for the molds

FOR THE FILLING

250 g QimiQ Whip Vanilla, chilled

METHOD

1. Preheat the oven to 210 °C (conventional oven) and prepare the puff pastry according to the instructions on the package.
2. Cut the puff pastry into strips (approx. 1.5 cm thick) and wrap around greased cream puff roll moulds.
3. Bake in the preheated oven for approx. 10-15 minutes. Allow to cool and remove the moulds.
4. For the filling: whip the cold QimiQ Whip Vanilla until the required volume has been achieved. Fill into a piping bag and pipe into the cream puff rolls.