



# MILK AND CREAM STRUDEL



## QimiQ BENEFITS

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



40



medium

## Tips

Refine with raisins.

## INGREDIENTS FOR 2 STRUDEL(S)

**1 package** Fresh strudel [filo] pastry  
Butter, melted, to brush

### FOR THE FILLING

**250 g** QimiQ Sauce Base

**400 g** Quark 20 % fat

**250 g** Sour cream 15 % fat

**80 g** Butter, melted

**6** Egg yolk(s)

**130 g** Sugar

**0.5 package** Vanilla sugar

**0.5** Lemon(s), finely grated zest

**4** Egg white(s)

**1 pinch(es)** Salt

### FOR THE ROYAL

**3** Egg(s)

**250 ml** Milk

**20 g** Powdered sugar

**1 tsp** Vanilla sugar

## METHOD

1. Preheat the oven to 350 °F (conventional oven) and prepare the pastry according to the instructions on the package.
2. For the filling: mix the QimiQ Sauce Base together with the quark, sour cream, melted butter, egg yolk, 100 g sugar, vanilla sugar and lemon zest.
3. Whisk the egg whites until stiff with the sugar and salt and fold into the QimiQ mixture.
4. Brush 2 pastry sheets for each strudel with the melted butter and place onto each other onto a tea towel. Place into a loaf tin together with the tea towel.
5. Pour in the QimiQ mixture, roll into a strudel and turn upside down into a baking dish. Bake in the preheated oven for approx. 20 minutes.
6. For the royal: mix all the ingredients together until smooth. Pour the mixture onto the strudel and bake for a further 20 minutes.