



VANILLA CREAM PASTRY



QimiQ BENEFITS

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



20



easy

Tips

Puff pastry can be used instead of filo pastry.

INGREDIENTS FOR 10 PORTIONS

500 g QimiQ Whip Vanilla, chilled

2 package Strudel or filo pastry

400 g Raspberries

250 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.