



# VANILLA AND QUARK STRUDEL



## QimiQ BENEFITS

- Fillings remain moist for longer
- Prevents moisture migration, pastry remains fresh and dry for longer
- Longer shelf life without loss of quality



15



easy

## INGREDIENTS FOR 6 PORTIONS

<b>240 g</b>	Fresh strudel [filo] pastry , = 2 packages
<b>250 g</b>	QimiQ Classic, room temperature
<b>500 g</b>	Quark 20 % fat
<b>125 g</b>	Sugar
<b>1 package</b>	Vanilla sugar
<b>1</b>	Egg(s)
<b>25 g</b>	Corn starch
<b>1 pinch(es)</b>	Salt
<b>0.5</b>	Lemon(s), juice only
	Butter, melted, to brush

## METHOD

1. Preheat the oven to 390 °F (conventional oven).
2. Pre-prepare 6 sheets of pastry according to the instructions on the packet.
3. Whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well.
4. Lay one sheet of pastry onto a clean tea towel, brush with melted butter and cover with a second sheet, slightly displaced. Repeat this procedure twice with the remaining 4 sheets of pastry (for 3 strudels).
5. Spread half of each of the three pre-prepared double pastry sheets with filling and roll into a strudel with the help of the tea towel.
6. Place the strudels with the seam down onto a baking sheet lined with baking paper and brush with melted butter. Bake for approx. 25 minutes or until golden brown.