



PEACH 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

270 g Puff pastry, 1 package
Egg(s), to brush

FOR THE FILLING

125 g QimiQ Classic, room temperature

150 g Low fat quark [cream cheese]

2 Egg(s)

80 g Powdered sugar

2 tbsp Corn starch

Lemon peel

1 package Vanilla sugar

50 g Lady fingers, crumbled

500 g Peaches, tinned and drained, cut into segments

1 tbsp Corn starch

METHOD

1. Preheat an oven to 360 °F (conventional oven).
2. Whisk the unchilled QimiQ Classic smooth. Add the quark, eggs, powdered sugar, corn starch, lemon zest and vanilla sugar and continue to whisk until fluffy. Fold in the lady finger crumbs.
3. Prepare the pastry according to the instructions on the package. Lay out flat, brush with egg and spread the filling lengthwise in the centre of the pastry.
4. Toss the peaches in the corn starch and arrange on top of the filling.
5. Fold the pastry over carefully and seal the edge well.
6. Place onto a baking sheet lined with baking paper with the seam facing downwards and brush with egg. Prick the surface with a fork to allow steam to escape.
7. Bake in the hot oven for approx. 30 minutes (cover with tin foil to prevent burning if necessary).
8. Allow to cool for approx 15 minutes before portioning.