



# CHOCOLATE AND NOUGAT PASTRY STICKS



## QimiQ BENEFITS

- Prevents moisture migration, pastry remains fresh and dry for longer
- Longer shelf life without loss of quality
- Enhances the natural taste of added ingredients



15



easy

## INGREDIENTS FOR 10 SERVINGS

**1 package** Strudel (filo) pastry sheets (optional)

### FOR THE FILLING

**125 g** QimiQ Classic, room temperature

**125 g** Milk chocolate, melted

**200 g** Nougat

**1** Egg white(s)

**100 g** Butter, melted

**1** Egg yolk(s)

Water

Powdered sugar, to sprinkle

## METHOD

1. Preheat an oven to 320 °F (conventional oven).
2. Whisk the unchilled QimiQ Classic smooth. Add the melted chocolate and lightly warmed nougat and mix well.
3. Add the egg white, mix well and chill for 30 minutes.
4. Pour the mixture into a piping bag with a 1 cm nozzle.
5. Prepare the pastry according to the instructions on the package.
6. Brush one sheet of pastry with butter, pipe a line of filling along the middle and roll into a stick. Repeat this procedure with the remaining filo pastry.
7. Mix the egg with a little water and use to brush the pastry sticks. Dust with powdered sugar.
8. Place onto a baking tray lined with baking paper and bake in the hot oven for approx. 20 minutes.