



PEAR BOMB



QimiQ BENEFITS

- Real dairy cream product, cannot be over whipped
- Quick and simple preparation
- Consistent quality and taste



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easy

INGREDIENTS FOR 6 PORTIONS

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

FÜR DIE CREME

250 g QimiQ Whip Vanilla, chilled

2 Pear(s), diced

2 tbsp Raisins

Butter, melted

50 g Powdered sugar

Lemon peel

100 g Pear puree, tinned

Cinnamon

METHOD

1. Preheat the oven to 370° F (conventional oven).
2. Preprepare the pastry according to the instructions on the packet. Grease coffee cups with butter and layer with three sheets of pastry. Brush with butter, bake in the preheated oven for approx 10 minutes. Allow to cool.
3. Lightly fry the diced pear and raisins in butter and allow to cool.
4. Whip the cold QimiQ Whip with powdered sugar and grated lemon peel until doubled volume has been achieved. Add the pear puree, diced pear and cinnamon to taste.
5. Fill the QimiQ Whip cream into the coffee cups with the cold pastry and serve.