



# STRAWBERRY NAPOLEON



## QimiQ BENEFITS

- Prevents moisture migration, pastry remains fresh and dry for longer
- Quick and simple preparation
- One bowl preparation
- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream



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easy

## INGREDIENTS FOR 10 PORTIONS

<b>270 g</b>	Puff pastry, 1 package
<b>300 g</b>	QimiQ Classic Vanilla, chilled
<b>300 g</b>	QimiQ Whip, chilled
<b>120 ml</b>	Milk
<b>100 g</b>	Sugar
	Rum (optional)
<b>500 g</b>	Strawberries
	Powdered sugar

## METHOD

1. Pre-prepare the pastry according to the instructions on the packet.
2. Preheat the oven to 410° F (conventional oven). Halve the puff pastry lengthwise, prick with a fork and bake for approx. 10 minutes.
3. Lightly whip the QimiQ Classic with the QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
4. Add the remaining ingredients and continue to whip until the required volume has been achieved.
5. Spread the QimiQ mixture onto one sheet of the baked puff pastry, cover with fresh strawberries and top with the second sheet of puff pastry.
6. Chill well before slicing, and dust with powdered sugar.