

STRAWBERRY NAPOLEON



QimiQ BENEFITS

- Full creamy taste with less fat and cholesterol
- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream
- Prevents moisture migration, pastry remains fresh and dry for longer
- Increased volume = lower portion costs
- One bowl preparation
- Real dairy cream product, cannot be over whipped





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easy

INGREDIENTS FOR 20 PORTIONS, 10" X10" BAKING TIN

450 g	QimiQ Whip
375 ml	Milk
225 g	Sugar
150 g	Instant custard powder
30 g	Rum
500 g	Baked puff pastry
500 g	Strawberries
	Powdered sugar, to coat

METHOD

- 1. Make a vanilla cream out of the milk, custard powder and sugar and chill (this instant custard mix may be replaced by 26 oz of traditionally made custard).
- 2. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
- 3. Add the cold vanilla cream and rum and continue to whisk until the required volume has been achieved
- 4. Spread the QimiQ Whip mixture onto one sheet of the baked puff pastry, cover with fresh strawberries and top with the second sheet of puff pastry.
- 5. Chill well before slicing, and dust with powdered sugar.