



BLUEBERRY STRUDEL WITH A CRUNCHY VANILLA SAUCE



QimiQ BENEFITS

- Fillings remain moist for longer
- Prevents moisture migration, pastry remains fresh and dry for longer
- Longer shelf life without loss of quality



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easy

INGREDIENTS FOR 2 STRUDEL(S)

FOR THE STRUDEL

250 g	QimiQ Classic, room temperature
4	Egg yolk(s)
200 g	Sugar
20 g	Vanilla sugar
4	Egg white(s)
60 g	Sugar
200 g	AP Flour
500 g	Blueberries
40 g	Powdered sugar
10 g	Corn starch
2 package	Puff pastry
100 g	Hazelnuts, grated
1	Egg(s), to brush

FOR THE VANILLA SAUCE

500 g	QimiQ Classic Vanilla, room temperature
400 ml	Milk
100 g	Hazelnut brittle, finely chopped

METHOD

1. For the strudel: whisk the unchilled QimiQ Classic smooth. Add the egg yolks, sugar and vanilla sugar and whisk fluffy.
2. Whisk the egg whites and sugar stiff and fold into the QimiQ mixture alternately with the flour.
3. Wash and drain the blueberries, add the powdered sugar and corn starch and mix well.
4. Roll out the pre-prepared pastry, brush with egg and sprinkle with hazelnuts.
5. Spread the QimiQ mixture in a strip along the middle of the pastry and top with the blueberries. Carefully roll into a strudel and seal the edges. Bake in a preheated oven at 360 °F for approx. 40 minutes.
6. For the vanilla sauce: blend the QimiQ Vanilla, milk and hazelnut praline together with an immersion blender until smooth.