



QUARK FRUIT GATEAU



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation
- Prevents moisture migration, pastry remains fresh and dry for longer
- Longer presentation times without loss of quality



25



easy

Tips

The flavor of the gateau can be determined by the fruit used.

INGREDIENTS FOR 12 PORTIONS, 26 CM Ø SPRINGFORM CAKE TIN

FOR THE SPONGE BASE

6	Egg(s)
300 g	Sugar
1 package	Vanilla sugar
1 pinch(es)	Salt
1	Lemon(s), juice only
0.5	Lemon(s), finely grated zest
	Rum flavouring
250 g	Flour, plain
	Butter, for the baking tin

FOR THE CREAM

250 g	QimiQ Classic, unchilled
125 g	Low fat quark [cream cheese]
50 g	Sugar
1 sachet(s)	Vanilla sugar
1	Orange(s), squeezed
125 ml	Cream 36 % fat, whipped
	Peaches, cut into segments

METHOD

1. Preheat the oven to 160 °C (convection oven).
2. For the sponge base: separate the eggs. Whisk the egg yolks with half of the sugar, the vanilla sugar, salt, lemon juice, lemon zest and rum flavouring until fluffy.
3. Whisk the egg whites until fluffy. Add the rest of the sugar and continue to whisk until stiff.
4. Sift the flour and fold it into the egg yolk mixture alternately with the egg white.
5. Fill into a greased cake tin and bake in the preheated oven for approx. 35 minutes.
6. For the cream: whisk the cold QimiQ Classic smooth.
7. Add the quark, sugar, vanilla sugar and orange juice and mix well.
8. Carefully fold in the whipped cream.
9. Arrange the peach slices on the sponge base in a cake ring. Cover with the cream and chill for at least 4 hours

(preferably over night).

10. Decorate with fruit before serving.