



BAKED SOUR CREAM SLICES



QimiQ BENEFITS

- Quick and easy preparation
- Baked goods remain moist for longer
- Full creamy taste with less fat and cholesterol



15



easy

INGREDIENTS FOR 100 PORTIONS

FOR THE BASE

900 g Butter, melted

2300 g Digestive biscuits, crumbled

FOR THE FILLING

3000 g QimiQ Classic, unchilled

7000 g Sour cream 15 % fat

2200 g Whole egg(s)

380 ml Lemon juice

Lemon peel

300 g Corn flour / starch

1900 g Sugar

300 g Vanilla sugar

FOR THE GLAZING

2000 g Strawberries, pureed

75 g Gelatine sheets à 3 g

METHOD

1. Preheat the Convotherm to 160° C with convection.
2. For the base, add the butter to the biscuit crumbs, mix well and firmly stamp into greased square baking tins.
3. For the filling, whisk QimiQ Classic smooth. Add the sour cream, egg, lemon juice and lemon zest and mix well. Mix the corn flour, sugar and vanilla sugar together, add to the QimiQ mixture and mix well.
4. Pour onto the biscuit base and bake in the preheated Convotherm with reduced fan speed for approx. 45 minutes. Allow to cool.
5. For the glazing, add the melted gelatine to the strawberry puree and mix well. Use to glaze the cake and chill to set.