



RED CURRANT AND YOGHURT SLICES



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



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easy

INGREDIENTS FOR 1 BAKING TRAY

FOR THE SPONGE BASE

6	Egg white(s)
130 g	Sugar
1 pinch(es)	Salt
6	Egg yolk(s)
120 g	Flour, plain

FOR THE CREAM

500 g	QimiQ Classic, unchilled
100 g	Red currants
100 g	Natural yoghurt
100 g	Icing sugar
	Lemon peel, finely grated zest
250 ml	Cream 36 % fat, whipped

TO DECORATE

1 sachet(s)	Red cake glazing jelly
	Red currants, to decorate

METHOD

1. Double the sponge base mixture and bake on a baking sheet lined with baking paper. Allow to cool.
2. Für den Biskuit: Eiweiß mit Zucker und Salz steif schlagen.
3. Eigelb unterheben, Mehl dazusieben und vorsichtig mischen.
4. Ein Backblech mit Backpapier auslegen und die Biskuitmasse darauf verteilen (ca. 1 cm dick).
5. Im vorgeheizten Backofen ca. 10 Minuten backen.
6. Whisk QimiQ Classic smooth.
7. Add the red currants, yoghurt, sugar and lemon zest and mix well.

8. Carefully fold in the whipped cream.
9. Spread the cream on the sponge base and chill for at least 4 hours (preferably over night).
10. Glaze with the red glazing and decorate with red currants.