



EBLY TENDER WHEAT BAKED DESSERT

QimiQ BENEFITS

- Bake stable and deep freeze stable
- Oven baked dishes remain moist for longer



15



easy

Tips

Serve with plum or apricot sauce.

INGREDIENTS FOR 4 PORTIONS

120 g Ebly Tender Wheat

4 Egg yolk(s)

50 g Sugar

1 sachet(s) Vanilla sugar

250 g QimiQ Classic, unchilled

FOR THE EGG WHITES

4 Egg white(s)

50 g Sugar

Butter, for the baking tin

METHOD

1. Cook the Eibly Tender Wheat in salt water until soft, drain well and put to one side.
2. Whisk the egg yolk, sugar and vanilla sugar together until fluffy.
3. Whisk QimiQ Classic smooth. Add to the egg mixture with the cold Eibly Tender Wheat and mix well.
4. Whisk the egg whites and sugar until stiff and carefully fold into the mixture.
5. Pour into a pre-prepared baking dish and bake at 200° C for approx. 30 minutes until golden brown.