



CHERRY QUARK PURSES



QimiQ BENEFITS

- Bake stable
- Lightly binds oven baked dishes
- Oven baked dishes remain moist for longer



15



easy

INGREDIENTS FOR 790 G

80 g	QimiQ Cream Base
1 packet	White Toque Feuille De Brick Dough
20 g	Butter, melted
2 g	Cinnamon, freshly ground
30 g	Sugar
50 g	Almond flour
175 g	Vermont Quark Cheese
30 g	Egg yolk(s)
5 g	Nielsen-Massey Bourbon Vanilla Paste
400 g	Cherries, halved
20 g	Powdered sugar

METHOD

1. Preheat the oven to 400° F/200° C.
2. Trim feuille de bric sheets into 6 x 6 squares. Brush with melted butter, sprinkle with cinnamon, sugar, and almond flour.
3. Repeat with second set of feuille de bric sheet and stuff purses in open-ended greased 2-inch ring molds, leaving space to fill.
4. In medium mixing bowl combine quark, egg yolk, vanilla, sugar and QimiQ Sauce Base.
5. Pipe the quark mixture in the center of the prepared molds, place several cherries in the middle.
6. Bake for 20 to 30 minutes, until edges are golden. Brush with butter while still hot and sprinkle generously with powdered sugar and serve warm.