



BAKED PINEAPPLE DISH



QimiQ BENEFITS

- Oven baked dishes remain moist for longer
- Problem-free reheating possible



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easy

INGREDIENTS FOR 6 PORTIONS

250 g	QimiQ Cream Base
500 g	Pineapple, diced
50 g	Preserving sugar
	Cinnamon, ground
	Cloves, ground
250 g	Low fat quark [cream cheese]
60 g	Wheat semolina
4	Egg yolk(s)
1 package	Vanilla sugar
	Lemon peel
4	Egg white(s)
80 g	Sugar
	Butter, for the baking tin
	Bread crumbs, for the baking tin
	Powdered sugar, to dust

METHOD

1. Preheat the oven to 160 °C (conventional oven).
2. Cook the pineapple with the preservation sugar and seasoning until soft and allow to cool.
3. Mix together the QimiQ Sauce Base, quark, semolina, egg yolks, vanilla sugar and lemon zest. Allow to rest for approx. 20 minutes.
4. Whisk the egg whites and sugar until stiff and carefully fold into the QimiQ mixture.
5. Pour one half of the mixture into a greased oven proof dish. Cover with a layer of pineapple and top with the remaining mixture.
6. Bake in the hot oven for approx. 35 minutes (cover with tin foil to prevent burning if necessary).
7. Dust with icing sugar to serve.