



# CHOCOLATE AND VANILLA CREAM CHEESE SLICES



## QimiQ BENEFITS

- Prevents moisture migration, sponge base remains fresh and dry
- Creamy consistency
- Full taste despite less fat and cholesterol content
- Quick and easy preparation



25



medium

## INGREDIENTS FOR 12 PORTIONS, 30 X 30 CM BAKING TIN

### FOR THE BASE

**150 g** Digestive biscuits, crumbled

**50 g** Butter, melted

Cinnamon, ground

### FOR THE CREAM

**250 g** QimiQ Cream Base

**400 g** Cream cheese

**150 g** Sugar

**30 g** Corn flour / starch

**3** Egg(s)

**10 g** Vanilla sugar

**100 g** Dark chocolate (40-60 % cocoa)

### FOR THE TOPPING

**250 g** QimiQ Classic, unchilled

**100 g** Sour cream 15 % fat

**80 g** Powdered sugar

**200 ml** Whipping cream 36 % fat

## METHOD

1. Preheat the oven to 140 °C (conventional oven).
2. For the base: add the butter and cinnamon to the biscuit crumbs and mix well. Press firmly into a greased baking tray.
3. For the cream: mix together the QimiQ Sauce Base, cream cheese, sugar, corn flour, eggs and vanilla sugar.
4. Place half of the mixture into a separate bowl and fold in the melted chocolate. Spread evenly onto the biscuit base and freeze for a few minutes (or until the chocolate cream is firm to touch).
5. Spread the remaining mixture onto the chocolate layer and bake in the preheated oven for approx. 70 minutes. Allow to cool (NB: the slices will be soft when hot, but will set solid on cooling).
6. For the topping: whisk the unchilled QimiQ Classic smooth. Add the sour cream and icing sugar and mix well. Fold in the whipped cream. Pipe onto the slices and chill well.