



RASPBERRY AND QUARK SOUFFLÉ



QimiQ BENEFITS

- Pure indulgence with less fat
- Pastry remains juicy and smooth



25



easy

INGREDIENTS FOR 6 PORTIONS

FOR THE SOUFFLÉ

125 g	QimiQ Cream Base
125 g	Low fat quark [cream cheese]
4	Egg yolk(s)
50 g	Sugar
	Lemon peel
4	Egg white(s)
50 g	Sugar

FOR THE RASPBERRIES

250 g	Raspberries, frozen
1 package	Vanilla sugar
	Lemon peel
1 tbsp	Corn flour / starch
	Butter, für die Formen
	Sugar, für die Formen

METHOD

1. Preheat the oven to 180 °C (conventional oven).
2. For the soufflé: mix together the QimiQ Sauce Base, quark, egg yolks, sugar, and lemon zest.
3. Whisk the egg whites and sugar until stiff and fold into the quark mixture.
4. For the raspberries: marinate the frozen raspberries in vanilla sugar, lemon zest and corn flour.
5. Grease soufflé moulds with butter and dust with sugar. Portion the raspberries in the base of the moulds and fill with the soufflé mixture. Bake in the middle of the pre-heated oven for approx. 30 minutes.