



BAKED QUARK AND APRICOT SLICES



QimiQ BENEFITS

- Bake stable
- Creamy indulgent taste with less fat
- Firmer and more stable fillings
- Deep freeze stable



25



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE CHOCOLATE BASE

250 g Butter

250 g Sugar

1 Egg(s)

400 g Flour

4 g Baking powder

30 g Cocoa powder

30 ml Rum

FOR THE QUARK FILLING

200 g QimiQ Classic, unchilled

500 g Butter

500 g Sugar

10 g Vanilla sugar

6 Egg(s)

80 g Corn flour / starch

50 ml Lemon juice

800 g Quark 20 % fat

FOR THE APRICOT JELLY

180 g Apricot fruit puree

180 g Apricots, cored

60 g Sugar

8 g Gelatine

METHOD

1. For the chocolate base: whisk the butter and sugar until fluffy. Add the whole eggs and continue to whisk until creamy.
2. Add the flour, baking powder, cocoa powder and rum and knead to a smooth dough.
3. Line a baking sheet with baking paper and spread the dough approx. 2cm on top
4. For the quark filling: whisk the QimiQ Classic and the butter until fluffy. Add the sugar, vanilla sugar and whole egg and mix well.
5. Add the starch, lemon juice and quark and mix well. Spread the mixture evenly on top of the chocolate dough.
6. Bake at 160 °C for approx. 20-30 minutes.
7. For the jelly: bring the apricot puree, diced apricots and sugar to the boil briefly. Add the soaked gelatin and dissolve. Allow to cool slightly.
8. Pour the jelly onto the baked cake. Chill well.