



# PLUM FLAT CAKE



## QimiQ BENEFITS

- Prevents moisture migration, pastry remains fresh and dry for longer
- Full taste with less fat content
- Longer presentation times without loss of quality



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easy

## INGREDIENTS FOR 2 BAKING TRAYS

<b>2 package</b>	Fresh sweet shortcrust pastry
<b>250 g</b>	QimiQ Classic Vanilla, unchilled
<b>1000 g</b>	Low fat quark [cream cheese]
<b>200 g</b>	Powdered sugar
<b>80 g</b>	Corn flour / starch
<b>10</b>	Egg yolk(s)
<b>2 tbsp</b>	Lemon juice
<b>60</b>	Plums, halved, stoned

## METHOD

1. Preheat the oven to 180 °C (conventional oven) and prepare the pastry according to the instructions on the package.
2. Whisk the unchilled QimiQ Classic Vanilla smooth. Add the quark, icing sugar, starch, egg yolks and lemon juice and mix well.
3. Spread the mixture onto the pastry.
4. Top with the halved plums and bake in the preheated oven for approx 35 minutes.