



PEAR AND MARZIPAN FLAT CAKES



QimiQ BENEFITS

- Full taste with less fat content
- Pastry becomes smooth and juicy
- Quick and easy preparation



15



easy

INGREDIENTS FOR 4 PORTIONS

FOR THE DOUGH

250 g	QimiQ Cream Base
1 package	Dried yeast
70 g	Sugar
80 g	Butter, melted
300 g	Wheat flour, plain
0.5 package	Baking powder

FOR THE FILLING

250 g	QimiQ Cream Base
130 g	Cream cheese
60 g	Sugar
60 g	Marzipan (almond paste)
0.5	Lemon(s), juice and finely grated zest
1 pinch(es)	Cinnamon
4	Pear(s), cut into segments

METHOD

1. For the dough: mix the QimiQ Sauce Base with the yeast and sugar until smooth. Cover and allow to rest in a warm place for approx. 40 minutes.
2. Add the melted butter. Mix the flour with the baking powder and add to the mixture. Knead to a smooth dough.
3. Preheat the oven to 190 °C (convection oven).
4. For the filling: mix the QimiQ Sauce Base with the cream cheese, sugar, marzipan, lemon juice, lemon zest and cinnamon.
5. Portion the dough and shape into oblong flat pieces. Place onto a baking tray lined with baking paper.
6. Spread the cream onto the dough and arrange the pear segments on top. Decorate with almond slivers.
7. Bake in the preheated oven for approx. 20 minutes.