



# VANILLA AND QUARK GATEAU WITH BLACKBERRIES



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- No additional gelatine required
- Only one preparation step



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easy

## Tips

Raspberries or strawberries can be used instead of blueberries.

## INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

1 Sponge base Ø 26 cm

## FOR THE CREAM

**250 g** QimiQ Classic Vanilla, unchilled

**250 g** Quark 20 % fat

**80 g** Sugar

**0.5** Lemon(s), juice only

**250 g** Blueberries, to decorate

## METHOD

1. Whisk the unchilled QimiQ Classic Vanilla smooth. Add the remaining ingredients and mix well.
2. Spread the cream onto the sponge base and decorate with the blueberries. Allow to chill for at least 4 hours.