

## VANILLA AND QUARK GATEAU WITH BLACKBERRIES



# Tips

Raspberries or strawberries can be used instead of blueberries.

#### **QimiQ BENEFITS**

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





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easy

### INGREDIENTS FOR 1 CAKE TIN 26 CM $\emptyset$

1 Sponge base Ø 26 cm

	- Sponge sace 2 to em
FOR THE CREAM	
<b>250</b> g	QimiQ Classic Vanilla, unchilled
<b>250</b> g	Quark 20 % fat
80 g	Sugar
0.5	Lemon(s), juice only
<b>250</b> 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