



# QUARK CREAM GATEAU



## QimiQ BENEFITS

- Longer presentation times at room temperature
- No additional gelatine required
- Foolproof real cream product, cannot be over whipped
- Creamy indulgent taste with less fat



20



easy

## INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

### FOR THE SPONGE BASE

<b>6</b>	Egg(s)
<b>300 g</b>	Sugar
<b>1 package</b>	Vanilla sugar
<b>1 pinch(es)</b>	Salt
<b>1</b>	Lemon(s), juice only
<b>0.5</b>	Lemon(s), finely grated zest
	Rum flavouring
<b>250 g</b>	Flour, plain

### FOR THE CREAM FILLING

<b>250 g</b>	QimiQ Whip Pastry Cream, chilled
<b>250 g</b>	QimiQ Classic, chilled
<b>500 g</b>	Low fat quark [cream cheese]
<b>100 g</b>	Sugar
<b>1 package</b>	Vanilla sugar
<b>0.5</b>	Lemon(s), juice only
	Powdered sugar, to dust

## METHOD

1. Preheat the oven to 160 °C (air circulation).
2. For the sponge base: separate the eggs. Whisk the egg yolks with half of the sugar, vanilla sugar, salt, lemon juice, lemon zest and rum aroma until fluffy.
3. Whisk the egg whites with the remaining sugar until stiff peaks appear. Sieve the flour and fold into the egg yolk mixture alternately with the whisked egg whites.
4. Fill into a greased cake tin and bake in the preheated oven for approx. 35 minutes. Allow to cool.
5. For the cream: lightly whip the cold QimiQ Whip and QimiQ Classic together until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
6. Add the quark, sugar, vanilla sugar and lemon juice and continue to whip until the required volume has been achieved.
7. Halve the sponge base through the middle horizontally. Place one half into a cake ring and cover with a layer of cream. Top with the second half.
8. Allow to chill for approx. 4 hours and dust with icing sugar before serving.
9. **Tip:** The pulp of a vanilla pod can be used instead of vanilla sugar.