



QUARK AND CREAM SLICES



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- No additional gelatine required
- Quick and easy preparation



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easy

Tips

Decorate with fresh raspberries.

INGREDIENTS FOR 10 PORTIONS

FOR THE SPONGE BASE

6	Egg(s)
250 g	Sugar
1 package	Vanilla sugar
200 g	Flour
2 small pinch(es)	Baking powder
0.5	Lemon(s), finely grated zest

FOR THE CREAM

250 g	QimiQ Whip Pastry Cream, chilled
250 g	QimiQ Classic, chilled
80 g	Sugar
400 g	Quark 20 % fat
0.5 package	Vanilla sugar
0.5	Lemon(s), juice only

METHOD

1. Preheat the oven to 160 °C (air circulation).
2. For the sponge base: whisk the eggs and the sugar until fluffy and mix in the remaining ingredients. Spread onto a baking tray lined with baking paper and bake in the preheated oven for approx. 25-30 minutes.
3. For the cream: lightly whip the cold QimiQ Whip and QimiQ Classic together until completely smooth, ensuring that the entire mixture has been incorporated (especially from bottom and sides of bowl).
4. Add the remaining ingredients and continue to whip until the required volume has been achieved.
5. Spread the cream onto the sponge base and allow to chill for approx. 4 hours.