



# STRAWBERRY AND QUARK CAKE



## QimiQ BENEFITS

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



30



easy

## Tips

### INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

#### FOR THE SPONGE BASE

<b>3</b>	Egg(s)
<b>90 g</b>	Sugar
<b>0.5 package</b>	Vanilla sugar
<b>1 pinch(es)</b>	Salt
<b>20 g</b>	Corn flour / starch
<b>50 g</b>	Flour, plain
<b>20 g</b>	Cocoa powder
<b>15 ml</b>	Sunflower oil
	Butter, for the baking tin

#### FOR THE CREAM

<b>750 g</b>	QimiQ Classic, unchilled
<b>350 g</b>	Quark 20 % fat
<b>110 g</b>	Sugar
<b>1 package</b>	Vanilla sugar
<b>1</b>	Lemon(s), juice only
<b>250 ml</b>	Whipping cream 36 % fat, whipped
<b>250 g</b>	Strawberries, finely diced
<b>200 g</b>	Strawberries, halved, to decorate

## METHOD

1. Preheat the oven to 160 °C (air circulation).
2. For the base: whisk the eggs, sugar, vanilla sugar and salt until fluffy. Sieve in the starch, flour and cocoa powder and mix well. Mix in the oil.
3. Fill the mixture into a greased cake tin and bake in the pre-heated oven for approx. 25-30 minutes. Allow to cool.
4. Arrange the strawberry halves around the side of the cake ring with the cut face to the outside.
5. For the cream: whisk the unchilled QimiQ Classic smooth. Add the quark, sugar, vanilla sugar and lemon juice. Fold in the whipped cream and chopped strawberries.
6. Fill the cream into the cake ring and allow to chill for approx. 4 hours.