



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

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

FOR THE CREAM

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