



LEMON AND YOGHURT SLICES



QimiQ BENEFITS

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



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easy

INGREDIENTS FOR 24 SLICES

FOR THE SPONGE BASE 50 X 30 CM

350 g Egg(s)

210 g Sugar

1 pinch(es) Salt

140 g Flour

50 ml Vegetable oil

FOR THE CREAM

2 kg QimiQ Classic, unchilled

500 g Natural yoghurt

500 g Quark 20 % fat

220 g Sugar

2 Lemon(s), juice only

METHOD

1. Preheat the oven to 170 °C (convection oven).
2. For the sponge base: whisk the eggs, sugar and salt until stiff peaks form. Fold in the flour carefully and quickly add the oil. Spread onto a baking tray lined with baking paper and bake in the preheated oven for approx. 10-12 minutes.
3. For the cream: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well. Spread onto the sponge base.
4. Chill for approx. 4-6 hours.
5. **Tip:** Decorate with fresh berries.