



'BIENENSTICH'- AN AUSTRIAN CREAM SLICE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Dough stays juicier for longer
- Quick and easy preparation



40



easy

Tips

Sprinkle with icing sugar.

INGREDIENTS FOR 10 PORTIONS

FOR THE YEAST DOUGH

300 g Cake flour

240 ml Milk

42 g Hefe

40 g Sugar

60 g Butter

2 Egg(s)

1 sachet(s) Vanilla sugar

1 Lemon(s), finely grated zest

1 pinch(es) Salt

FOR THE FLORENTINER DOUGH

100 g Butter

40 g Honey

60 ml Milk

100 g Sugar

180 g Almond flakes

FOR THE FILLING

250 g QimiQ Classic Vanilla, chilled

250 g QimiQ Whip Pastry Cream, chilled

150 g Low fat quark [cream cheese]

160 g Sugar

80 ml Whipping cream 35-36 % fat

METHOD

1. Preheat the oven to 180 °C (conventional oven).
2. For the yeast dough: Mix the flour with the salt, sugar and lemon zest.
3. Slowly heat the milk and add the sugar. Crumble the yeast and dissolve in the milk.
4. Add the milk mixture and the eggs and butter to the flour and knead well until the dough no longer sticks to the bowl.
5. Knead into a smooth dough and allow to rest for about 45 minutes.
6. Roll out the dough and place on a baking sheet lined with baking paper. Allow the dough to rest for a further 40 minutes.
7. For the Florentine mixture: Slowly heat up the butter, hone, milk and sugar. Add the almonds. Spread the almond mixture on the dough and bake in a preheated oven for approx. 25 minutes. Allow to cool.
8. For the Filling: Whisk the cold QimiQ Whip and QimiQ Classic Vanilla together, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).

9. Add the remaining ingredients and whip until the desired volume has been achieved.
10. Cut the cooled pastry sheet into 2 parts, spread the cream on one layer and then place the second on top.
11. Allow to cool well for at least 4-6 hours.