



BIENENSTICH (QCV)



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 1 BACKBLECH(E)

FOR THE YEAST DOUGH

300 g Cake flour

1 pinch(es) Salt

40 g Sugar

1 sachet(s) Vanilla sugar

1 Lemon(s), finely grated zest

240 ml Milk

42 g Hefewürfel

2 Egg(s)

60 g Butter

FOR THE FLORENTINER DOUGH

100 g Butter

40 g Honey

60 ml Milk

100 g Sugar

180 g Almond flakes

FOR THE FILLING

500 g QimiQ Classic Vanilla,

120 g Sugar

350 ml Whipping cream 35-36 % fat, geschlagen

METHOD

1. Preheat the oven to 180 °C (conventional oven).
2. For the yeast dough: Mix flour with salt, sugar and lemon zest.
3. Slowly heat the milk, add sugar and vanilla sugar. Crumble the yeast and dissolve in the milk.
4. Add the milk mixture with the eggs and the butter to the flour and knead well until the dough comes off the bowl.
5. Knead into a smooth dough and let it go for about 45 minutes.
6. For the Florentiner dough: Heat butter, honey, milk and sugar slowly and then add the almonds.
7. Roll out the dough and spread on a baking paper laid out baking sheet. Then let the dough rest for another 40 minutes. Spread almond paste on top and bake in preheated oven for approx. 25 minutes. Let it cool down.
8. For the filling: Whisk QimiQ Classic Vanilla, add sugar and fold in whipped cream.
9. Cut the cooled sheet into 2 layers, spread the cream on the lower layer and place the top layer on top.

10.Allow to cool well for at least 4-6 hours.