



# QUARK AND CREAM SLICES



## QimiQ BENEFITS

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



40



easy

## INGREDIENTS FOR 10 PORTIONS

### FOR THE SPONGE BASE

<b>300 g</b>	Egg(s)
<b>250 g</b>	Sugar
<b>1 package</b>	Vanilla sugar
<b>200 g</b>	Flour
<b>2 small pinch(es)</b>	Baking powder
<b>0.5</b>	Lemon(s), finely grated zest

### FOR THE CREAM

<b>250 g</b>	QimiQ Whip Pastry Cream, chilled
<b>250 g</b>	QimiQ Classic, chilled
<b>80 g</b>	Sugar
<b>450 g</b>	Quark 20 % fat
<b>0.5 package</b>	Vanilla sugar
<b>1</b>	Lemon(s), juice only

## METHOD

1. Preheat the oven to 160 °C (convection oven).
2. For the sponge base: whisk the eggs and the sugar until stiff peaks form and mix in the remaining ingredients. Spread onto a baking tray lined with baking paper and bake in the preheated oven for approx. 25-30 minutes.
3. For the cream: lightly whip the chilled QimiQ Whip with the QimiQ Classic until completely smooth, ensuring that the entire mixture has been incorporated (especially from bottom and sides of bowl).
4. Add the remaining ingredients and continue to whip until the required volume has been achieved.
5. Spread the cream onto the sponge base and allow to chill for approx. 4-6 hours.
6. **Tip:** Decorate with fresh raspberries.