



PEACH MELBA CREAM SLICES



QimiQ BENEFITS

- Quick and easy preparation
- Prevents moisture migration, sponge base remains fresh and dry
- Reduces discolouration
- Reduces skin formation



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easy

Tips

The QimiQ Classic Vanilla can be replaced by QimiQ Classic Original and vanilla sugar / essence.

INGREDIENTS FOR 1 PACKET SPONGE BASE (2 RECTANGLE BASES Á 125 G)

FOR THE CREAM

4 ea	Peaches
250 g	QimiQ Classic Vanilla, unchilled
40 g	Fine granulated sugar
1 tbsp	Lemon juice
125 ml	Cream 36 % fat, whipped
2 tbsp	Raspberry jam, to brush

FOR THE GLAZING

50 ml	Peach juice
1 tbsp	Fine granulated sugar
250 g	Ölz Sponge base

METHOD

1. For the cream, halve the skinned and stoned peaches and dice.
2. Whisk QimiQ Classic smooth. Add the peaches, sugar and lemon juice and mix well. Fold in the whipped cream.
3. Strain the raspberry jam and use to sandwich together both sponge bases.
4. Spread the peach cream onto the layered sponge bases and chill for at least 4 hours (preferably overnight).
5. Make the glazing with the juice, sugar and glazing powder and allow to cool slightly.
6. Glaze the cream and chill.