



CHILDREN'S MILK SLICES (THERMOMIX®)



QimiQ BENEFITS

- Creamy pleasure with less fat
- Binds liquid, doughs stay dry and fresh longer
- Emphasizes the intrinsic flavor of the ingredients



Tips

Instead of cream cheese can also be used curd.

INGREDIENTS FOR 12 PORTIONS

FOR THE FLOOR

6	Egg(s)
150 g	Fine granulated sugar
1 tsp	Vanilla sugar, homemade
1 pinch(es)	Salt
150 g	All purpose flour
0.5 tsp	Baking powder
30 g	Cocoa powder

FOR THE FILLING

250 g	QimiQ Classic, unchilled
150 g	Whipping cream 36 % fat
100 g	Cream cheese
25 g	Honey
1 heaped tsp	Vanilla sugar, homemade

METHOD

1. For the base: Preheat oven to 180 °C (convection oven). Cover a baking tray with baking paper. Place a baking paper on the work surface and sprinkle with powdered sugar.
2. Insert stirring attachment. Add eggs to the mixing bowl and stir for 4 min./37 °C/step 3.
3. Add the sugar, vanilla sugar and salt and whisk without measuring cup for 10 min/step 3.
4. Add the flour, baking powder, and cocoa powder and mix for 6 sec/step 3. Remove the whisk attachment.
5. Spread sponge mixture on prepared baking sheet, smooth with a pastry card and bake in preheated oven for about 10 minutes. Rinse mixing bowl.
6. Turn out the baked sponge on the sugared baking paper, carefully peel off the baking paper, let it cool and cut into 2 layers.
7. For the filling: Insert the whisk attachment into the mixing bowl. Add whipped cream and whip without measuring cup on speed 3 while observing (takes approx. 30 sec.). Remove the whisking attachment. Transfer whipped cream to a bowl.
8. Insert the whisking attachment. Place the uncooled QimiQ Classic, cream cheese, honey and vanilla sugar in the mixing bowl and mix for 30 sec./speed 3.
9. Add whipped cream and fold in for 5 sec / speed 2. Remove the whisk attachment and mix again briefly with the

spatula.

10. Return the cream and place in the refrigerator for about ½ hour. Place one half of the sponge in a baking frame, spread with cream and cover with the second half.

11. Chill for at least 4 hours, cut into 12 slices and serve.