



# QUARK-TRELLISED CAKE



## QimiQ BENEFITS

- Prevents moisture migration, sponge base remains fresh and dry



15



easy

## INGREDIENTS FOR 18 PORTIONS

### FOR THE CAKE MIXTURE

<b>5</b>	Egg(s)
<b>250 g</b>	Sugar
<b>10 g</b>	Vanilla sugar
	Lemon peel
<b>pinch(es)</b>	Salt
<b>125 ml</b>	Sunflower oil
<b>125 ml</b>	Water, lukewarm
<b>320 g</b>	Flour
<b>5 g</b>	Baking powder

### FOR THE QUARK CREAM

<b>150 g</b>	QimiQ Classic, unchilled
<b>500 g</b>	Quark 20 % fat
<b>100 g</b>	Powdered sugar
<b>3</b>	Egg(s)
<b>20 g</b>	Vanilla sugar
	Lemon peel

## METHOD

1. Preheat the Convotherm to 160° C convection.
2. For the cake mixture, whisk the eggs, sugar, vanilla sugar, lemon zest and salt until fluffy. Add the oil and water and mix well.
3. Fold in the flour/baking powder mixture. Spread onto a greased baking tray.
4. For the quark cream, whisk QimiQ Classic smooth. Add the quark, icing sugar, eggs, vanilla sugar and lemon zest and mix well. Pour into a piping bag with a smooth nozzle and pipe the mixture in a trellis onto the cake mixture.
5. Bake in the preheated Convotherm with reduced fan speed for approx. 30 minutes.