



ETON MESS KÄSEKUCHEN



QimiQ BENEFITS

- Creamy indulgent taste with less fat.
- Quick and easy preparation.
- Longer presentation times without loss of quality.



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Tips

Pavlova merengue and cream can also be used as a topping.

INGREDIENTS FOR 0 CAKE TIN 26 CM Ø

120 g QimiQ Whip Pastry Cream, chilled

180 g Mascarpone

210 g Cream cheese

75 g Sugar

1 g Vanilla bean, ground

60 g Butter

METHOD

1. Whisk the QimiQ until smooth.
2. Add the remaining ingredients except the butter and mix well.
3. Whisk until the required volume has been achieved.
4. Add the melted butter and whisk.
5. Fill into the cake tin (26cm Ø), onto a cheesecake base of choice.
6. Chill for at least 5 hours.
7. Decorate with fruit of choice, crushed merangue and cream.