



BEE STING (THERMOMIX®)



QimiQ BENEFITS

- Creamy pleasure with less fat
- Binds liquid, the dough stays dry and fresh longer
- Easy and quick preparation



INGREDIENTS FOR 1 BAKING FORM 37 X 30 CM

FOR THE DOUGH

250 g	Topfen
75 g	Milk
2	Egg(s)
450 g	Flour
1 package	Baking powder
150 g	Sugar
75 g	Oil

FOR THE ALMOND TOPPING

75 g	Sugar
1.5 tbsp	Vanilla sugar
150 g	Butter
45 g	Honey
300 g	Almond flakes

FOR THE FILLING

500 g	QimiQ Classic Vanilla, unchilled
250 g	Whipping cream 36 % fat
120 g	Sugar
180 g	Mascarpone

METHOD

1. Preheat oven to 175 °C (convection oven). Cover baking tray with baking paper and set baking frame to 37 x 30 cm.
2. For the dough: Put curd, milk, eggs, flour, baking powder, sugar and oil in the mixing bowl, set 1 min./knead dough stage. Rinse mixing bowl.
3. Dough on the baking sheet lined with baking paper according to the size of the baking frame evenly spread (roll).
4. For the almond topping: add sugar, vanilla sugar, butter and honey to the mixing bowl, heat for 2:30 min/60°C/step 2.
5. Add the flakes and mix for 8 sec/left run/step 1.
6. Distribute this mixture evenly over the dough.
7. Place in preheated oven and bake for about 30 minutes.
8. Remove from oven and allow to cool.
9. Remove baking frame and cut cake once horizontally.
10. Lift away top layer with a foil.
11. Place baking frame back around the base.

12. For the filling: Place the whisk attachment in the mixing bowl. Add the whipped cream and whip on speed 3 while observing. Remove the whisking attachment and decant the whipped cream.
13. Replace the whisk attachment and whisk the uncooled QimiQ Classic Vanilla with the sugar for 30 sec./level 3.5 until smooth. Add the mascarpone and stir in for 20 sec./speed 3.5.
14. Add this mixture to the whipped cream, fold in and spread over the base.
15. Cut the top layer into pieces and place on top of the cream.
16. Let cool thoroughly for at least 4 hours.