



# QIMIQ EASTER CAKE



## QimiQ BENEFITS

- Prevents moisture migration, pastry remains fresh and dry for longer
- Fillings remain moist for longer
- Longer presentation times without loss of quality



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easy

## INGREDIENTS FOR 12 PORTIONS

<b>250 g</b>	QimiQ Classic, unchilled
<b>1 package</b>	Fresh sweet short crust pastry[Tante Fanny]
<b>1 tbsp</b>	Apricot jam
<b>50 g</b>	Hard wheat semolina, fine
<b>200 ml</b>	Milk
	Salt
<b>4 tbsp</b>	Sugar
<b>1 sachet(s)</b>	Vanilla sugar
<b>3</b>	Egg yolk(s)
	Lemon peel, from 1 lemon
<b>50 g</b>	Sultanas
<b>100 g</b>	Almonds, ground
<b>3</b>	Egg white(s)
	Powdered sugar, to dust
	Jelly eggs

## METHOD

1. Pre-heat the oven to 180° C.
2. Place the pastry into a greased cake tin and prick with a fork. Coat with the apricot jam.
3. Stir the semolina into 100 ml milk. Pour the remaining milk into a saucepan with a pinch of salt and 125 g of QimiQ Classic and bring to the boil. Reduce the heat and add the semolina mixture. Bring back to the boil for a few minutes, remove from the heat and allow to cool.
4. Whisk QimiQ Classic smooth. Fold into the semolina mixture with 3 tbsp sugar, vanilla sugar, egg yolks, lemon zest, sultanas and grated almonds.
5. Whisk the egg white with a pinch of salt until stiff. Add the remaining 1 tbsp of sugar and continue to whisk for a few minutes. Fold into the semolina mixture and spread evenly over the pastry.
6. Bake for approx. 30-40 minutes. Allow to cool.
7. Dust with icing sugar and garnish with the jelly eggs.