



# BAKED PINEAPPLE DISH



## QimiQ BENEFITS

- Lightly binds oven baked dishes
- Oven baked dishes remain moist for longer
- Problem-free reheating possible



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easy

## INGREDIENTS FOR 6 PORTIONS

<b>250 g</b>	QimiQ Classic, unchilled
<b>500 g</b>	Pineapple, diced
<b>50 g</b>	Preserving sugar
	Cinnamon, ground
	Cloves, ground
<b>250 g</b>	Low fat quark [cream cheese]
<b>60 g</b>	Wheat semolina
<b>4</b>	Egg yolk(s)
<b>1 package</b>	Vanilla sugar
	Lemon peel
<b>4</b>	Egg white(s)
<b>80 g</b>	Sugar
	Butter, for the baking tin
	Bread crumbs, for the baking tin
	Powdered sugar, to dust

## METHOD

1. Preheat the oven to 160 °C (conventional oven).
2. Cook the pineapple with the preservation sugar and seasoning until soft and allow to cool.
3. Whisk the unchilled QimiQ Classic smooth. Add the quark, semolina, egg yolks, vanilla sugar and lemon zest and mix well. Allow to rest for approx. 20 minutes.
4. Whisk the egg whites and sugar until stiff and carefully fold into the QimiQ mixture.
5. Pour one half of the mixture into a greased oven proof dish. Cover with a layer of pineapple and top with the remaining mixture.
6. Bake in the hot oven for approx. 50 minutes (cover with tin foil to prevent burning if necessary).
7. Dust with icing sugar to serve.