



NIDELWÄHE - SWISS TART SPECIALITY



QimiQ BENEFITS

- Quick and easy preparation
- Prevents moisture migration, pastry remains fresh and dry for longer
- Longer presentation times without loss of quality



15



easy

INGREDIENTS FOR 6 PORTIONS

300 g Fresh sweet short crust pastry[Tante Fanny], 1 package

100 g Rose hip jam

Almond slivers, roasted

FOR THE FILLING

250 g QimiQ Classic, unchilled

125 g Quark 20 % fat

1 tbsp Corn flour / starch

2 Egg(s)

3 tbsp Sugar

1 tsp Vanilla sugar

Salt

Almond slivers, roasted

Powdered sugar

METHOD

1. Preheat the oven to 240° C (conventional oven).
2. Pre-prepare the pastry according to the instructions on the packet.
3. Line a loose-bottomed cake tin with baking paper and the pastry. Spread with jam and sprinkle with flaked almonds.
4. For the filling, whisk QimiQ Classic smooth. Add the quark, starch, eggs, sugar, vanilla and salt and mix well.
5. Pour over the pastry.
6. Bake in the hot oven for 10 minutes. Reduce the heat to 200° C and bake for a further 20 minutes.
7. Allow to cool, sprinkle with flaked almonds and dust with icing sugar.