



# RHUBARB AND VANILLA SLICES



## QimiQ BENEFITS

- 100% natural, contains no preservatives, additives or emulsifiers
- Creamy indulgent taste with less fat
- Prevents moisture migration, sponge base remains fresh and dry



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easy

## INGREDIENTS FOR 6 PORTIONS

### FOR THE SHORT CRUST PASTRY

**150 g** Flour

**100 g** Butter

**50 g** Sugar

**1** Egg yolk(s)

**pinch(es)** Salt

**small pinch(es)** Lemon peel

### FOR THE CREAM

**500 g** Rhubarb, fresh, peeled

**60 g** Sugar

**500 ml** QimiQ Classic Vanilla, unchilled

**40 g** Sugar

**1 tbsp** Lemon juice

**pinch(es)** Cinnamon

### FOR THE MERINGUE

**3** Egg white(s)

**100 g** Sugar

## METHOD

1. Pre-heat the oven to 180° C (conventional oven).
2. For the pastry, knead the flour, butter, sugar, egg yolk, salt and lemon peel to a smooth pastry. Wrap in foil and chill for at least 30 minutes.
3. Place a 20 x 24 cm baking frame on a greased baking tray and press the pastry into the bottom (not up the rim). Prick with a fork and bake in the oven for approx. 20 minutes.
4. For the cream, chop the rhubarb into 1 cm long pieces. Cook with the sugar over medium heat until soft and allow to cool.
5. Whisk QimiQ Clasic smooth. Add the rhubarb, 40 g sugar, lemon juice and cinnamon and mix well.
6. Spread onto the cold pastry base. Chill for at least 4 hours (preferably over night).
7. Whisk the egg whites and sugar until stiff. Spread over the cold cream and brown with a gas torch. Release the baking frame and portion.