

## STRAWBERRY AND STRACCIATELLA 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 14 PORTIONS**

FOR THE SPONGE BASE	
5	Egg(s)
150 g	Sugar
1 sachet(s)	Vanilla sugar
1 pinch(es)	Salt
100 g	Flour
50 g	Tapioca starch
100 g	Strawberry jam, to brush
FOR THE CREAM	
500 g	QimiQ Classic, unchilled
80 g	Sugar
	3
3 tbsp	Lemon juice
	5
400 g	Lemon juice
400 g 100 g	Lemon juice Strawberries, diced

## **METHOD**

- 1. Preheat the oven to 190° C (conventional oven).
- 2. For the base, whisk the egg, sugar, vanilla sugar and salt until fluffy. Sift the flour and starch together and fold carefully into the mixture.
- 3. Place a baking frame (36 x 24 cm) onto a baking tray lined with baking paper and fill with the sponge mixture. Bake in the hot oven for approx. 25 minutes.
- 4. Remove the frame, remove the baking paper and allow to
- 5. Spread the jam over the base and replace the clean baking frame.
- 6. For the cream, whisk QimiQ Classic smooth. Add the quark, sugar and lemon juice and mix well. Fold in the strawberries, chocolate and whipped cream.
- Spread the cream over the base and chill for at least 4 hours, preferably over night.
- 8. Portion and decorate as desired.