



PEACH MELBA CREAM SLICES



QimiQ BENEFITS

- Quick and easy preparation
- Prevents moisture migration, sponge base remains fresh and dry
- Reduces discolouration
- Reduces skin formation



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lako

Tipps

The QimiQ Classic Vanilla can be replaced by QimiQ Classic Original and vanilla sugar / essence.

INGREDIENTS FOR 1 PACKET SPONGE BASE (2 RECTANGLE BASES Á 125 G)

FOR THE CREAM

4 pcs	Breskava
250 g	QimiQ Classica s okusom vanilije, neohlađenog
40 g	Caster sugar
1 žlice	Limunova soka
125 ml	Vrhnja, 36 % masnoće, tučenog
2 žlice	Raspberry jam, za premazivanje

FOR THE GLAZING

50 ml	Peach juice
1 žlice	Caster sugar
250 g	Ölz Sponge base

METHOD

1. For the cream, halve the skinned and stoned peaches and dice.
2. Whisk QimiQ Classic smooth. Add the peaches, sugar and lemon juice and mix well. Fold in the whipped cream.
3. Strain the raspberry jam and use to sandwich together both sponge bases.
4. Spread the peach cream onto the layered sponge bases and chill for at least 4 hours (preferably overnight).
5. Make the glazing with the juice, sugar and glazing powder and allow to cool slightly.
6. Glaze the cream and chill.