



QUARK FRUIT GATEAU



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and simple preparation
- Prevents moisture migration, pastry remains fresh and dry for longer
- Longer shelf life without loss of quality



25



easy

Tips

The flavor of the gateau can be determined by the fruit used.

INGREDIENTS FOR 12 PORTIONS, 10" Ø SPRINGFORM CAKE TIN

FÜR DEN BISKUITBODEN

6	Egg(s)
300 g	Sugar
1 package	Vanilla sugar
1 pinch(es)	Salt
1	Lemon(s), juice only
0.5	Lemon(s), finely grated zest
	Rum flavoring
250 g	Flour, plain
	Butter, for the baking tin

SPONGE BASE

250 g	QimiQ Classic, room temperature
125 g	Low fat quark [cream cheese]
50 g	Sugar
1 sachet(s)	Vanilla sugar
1	Orange(s), squeezed
125 ml	Heavy cream 36 % fat, beaten
	Peaches, cut into segments

METHOD

1. Bake the sponge base and allow to cool.
2. Für den Biskuit: Eier trennen. Eigelb mit der Hälfte des Zuckers, Vanillezucker, Salz, Zitronensaft und -schale und Rumaroma schaumig rühren.
3. Eiweiß schaumig schlagen. Restlichen Zucker dazugeben und so lange schlagen bis die Masse fest ist.
4. Mehl sieben und abwechselnd mit dem Eischnee unter die Eigelbmasse heben.
5. In eine befettete Tortenform füllen und im vorgeheizten Backofen ca. 35 Minuten backen.
6. Whisk QimiQ Classic smooth.
7. Add the quark, sugar, vanilla sugar and orange juice and mix well.
8. Carefully fold in the whipped cream.
9. Arrange the peach slices on the sponge base in a cake ring. Cover with the cream and chill for at least 4 hours (preferably over night).

10. Decorate with fruit before serving.