



RED CURRANT AND YOGHURT SLICES



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



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easy

INGREDIENTS FOR 1 BAKING TRAY

PALE SPONGE FOR SWISS ROLLS AND SLICES

6 Egg white(s)

130 g Sugar

1 pinch(es) Salt

6 Egg yolk(s)

120 g Flour, plain

FOR THE CREAM

500 g QimiQ Classic, room temperature

100 g Red currants

100 g Natural yogurt

100 g Powdered sugar

Lemon peel, finely grated zest

250 ml Heavy cream 36 % fat, whipped

TO DECORATE

1 sachet(s) Red cake glazing jelly

Red currants, to decorate

METHOD

1. Double the sponge base mixture and bake on a baking sheet lined with baking paper. Allow to cool.
2. Für den Biskuit: Eiweiß mit Zucker und Salz steif schlagen.
3. Eigelb unterheben, Mehl dazusieben und vorsichtig mischen.
4. Ein Backblech mit Backpapier auslegen und die Biskuitmasse darauf verteilen (ca. 1 cm dick).
5. Im vorgeheizten Backofen ca. 10 Minuten backen.
6. Whisk QimiQ Classic smooth.
7. Add the red currants, yogurt, sugar and lemon juice and mix well.

8. Carefully fold in the whipped cream.
9. Spread the cream on the sponge base and chill for at least 4 hours (preferably over night).
10. Glaze with the red glazing and decorate with red currants.