



COCONUT SLICES



QimiQ BENEFITS

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



25



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 AP Flour, plain

FÜR DIE CREME

500 g QimiQ Classic, room temperature

125 g Natural yogurt

2 sachet(s) Vanilla sugar

75 g Powdered sugar

375 ml Heavy cream 36 % fat, beaten

ZUM DEKORIEREN

140 g Coconut flakes

METHOD

1. Backofen auf 180 °C (Umluft) vorheizen.
2. Double the sponge base and bake on baking sheet lined with baking paper. Allow to cool.
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 yogurt, vanilla sugar, powdered sugar and coconut and mix well.
8. Carefully fold in the whipped cream.
9. Spread the cream on the sponge base. Decorate with the dessiccated coconut and chill for at least 4 hours (preferably over night).