



QIMIQ EASTER CAKE FROM MICHA SCHÄRER



QimiQ BENEFITS

- Prevents moisture migration, pastry remains fresh and dry for longer
- Fillings remain moist for longer
- Longer shelf life without loss of quality



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easy

INGREDIENTS FOR 12 PORTIONS

1	Fresh sweet short crust pastry
150 g	QimiQ Classic, room temperature
10 g	Butter
30 g	Hard wheat semolina, fine
300 ml	Milk
	Salt
5 tbsp	Sugar
4	Egg(s)
1	Lime(s)
150 g	Almonds, ground
	Powdered sugar, to dust
	Jelly eggs

METHOD

1. Preheat the oven to 390 °F (air circulation).
2. Roll the pastry into a circle with approx 12 inches Ø. Place into the same sized greased cake tin and prick with a fork.
3. Stir the semolina into 3.4 fl oz milk. Pour the remaining milk into a saucepan with a pinch of salt and bring to a boil. Reduce the heat and add the semolina mixture. Bring back to a boil for a few minutes, remove from the heat and allow to cool.
4. Whisk QimiQ Classic smooth. Fold into the semolina mixture with 3 tbsp sugar, egg yolks, lemon zest and grated almonds.
5. Whisk the egg white with a pinch of salt until stiff. Add the remaining 2 tbsp of sugar and continue to whisk for a few minutes. Fold into the semolina mixture and spread evenly over the pastry.
6. Bake in the lower half of the pre-heated oven for approx. 45 minutes (turn the top heat off after 30 minutes).
7. Dust with icing sugar and decorate with the jelly eggs.