



CREAM SLICES



QimiQ BENEFITS

- All natural, contains no preservatives, additives or emulsifiers
- Prevents moisture migration, sponge base remains fresh and dry
- Creamy indulgent taste with less fat
- Quick and simple preparation



15



easy

INGREDIENTS FOR 12 PORTIONS

FOR THE SPONGE BASE

4 Egg white(s)

90 g Sugar

Salt

4 Egg yolk(s)

60 g AP Flour, plain

25 g Cocoa powder

FOR THE FILILNG

375 g QimiQ Classic, room temperature

150 g Cream cheese

120 g Powdered sugar

1 sachet(s) Vanilla sugar

2 tbsp Lemon juice

125 g Heavy cream 36 % fat, beaten

METHOD

1. Pre-heat the oven to 356° F (conventional oven).
2. Whisk the egg whites, sugar and salt until stiff.
3. Fold in the egg yolks. Sift in the flour and cocoa and carefully mix together.
4. Line a baking sheet with baking paper and pour the mixture approx. 1 cm deep onto the baking tray.
5. Bake in the hot oven for approx. 5-7 minutes. Allow to cool.
6. For the filling, whisk QimiQ Classic smooth. Add the cream cheese, powdered sugar, vanilla sugar and lemon juice and mix well. Fold in the whipped cream.
7. Spread the cream evenly onto one half of the sponge base. Top with the second half and chill for at least 4 hours (preferably over night).