



DANISH PASTRY CAKE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Prevents moisture migration, pastry remains fresh and dry for longer
- Reduces skin formation



25



easy

Tips

The QimiQ Classic Vanilla can be replaced by QimiQ Classic Original and vanilla sugar / essence.

INGREDIENTS FOR 8 PORTIONS

400 g	Danish pastry dough, fresh, 1 package
1	Egg(s), to brush
250 g	QimiQ Classic Vanilla, room temperature
100 g	Mascarpone
150 g	Apricot jam
125 ml	Heavy cream 36 % fat, beaten
250 g	Peaches, tinned and drained
50 g	Almond slivers, roasted

METHOD

1. Preheat the oven to 340° F (conventional heat).
2. Pre-prepare the pastry according to the instructions on the packet. Roll out and cut out a circle with approx. 22 cm diameter. Twist a spiral out of the remaining pastry and lay around the rim of the circle. Brush with egg.
3. Bake in the oven for approx. 30 minutes and allow to cool.
4. Whisk QimiQ Classic smooth. Add the mascarpone and half of the jam and mix well. Fold in the whipped cream.
5. Fill the pastry with the cream and arrange the sliced peaches on the cream.
6. Warm the remaining jam and whisk smooth. Use to glaze the peaches and sprinkle with the flaked almonds.
7. Chill for at least 4 hours (preferably over night).