



POPPY SEED AND QUARK CAKE



QimiQ BENEFITS

- Longer shelf life without loss of quality
- Creamy indulgent taste with less fat
- Reduces skin formation
- Reduces discoloration



25



easy

INGREDIENTS FOR 1 SPRINGFORM CAKE TIN 26 CM Ø

FOR THE SPONGE

100 g	Butter, softened
30 g	Powdered sugar
4	Egg yolk(s)
150 g	Ground poppy seeds
70 g	Hazelnuts, grated
1 sachet(s)	Vanilla sugar
small pinch(es)	Cinnamon
pinch(es)	Salt
4	Egg white(s)
90 g	Sugar
	Butter, for the baking tin

FOR THE QUARK CREAM

250 g	QimiQ Classic, room temperature
125 g	Quark 20 % fat
70 g	Sugar
2 tbsp	Lemon juice
1 sachet(s)	Vanilla sugar
125 ml	Heavy cream 36 % fat, beaten

FOR THE GLAZING

1 sachet(s)	Red cake glazing jelly
30 g	Ground poppy seeds, to decorate
	Heavy cream 36 % fat, beaten

METHOD

1. Preheat the oven to 350° F (conventional oven).
2. For the sponge, whisk the butter smooth. Add the powdered sugar and egg yolks and continue to whisk until fluffy. Add the poppy seeds, hazelnuts, vanilla sugar, cinnamon and salt and mix well. Whisk the egg whites and sugar until stiff and fold into the mixture. Pour into a greased cake tin and bake in the preheated oven for 30-40 minutes.
3. For the quark cream whisk QimiQ Classic smooth. Add the quark, sugar, lemon juice and vanilla sugar and mix well. Fold in the whipped cream.
4. Sandwich the cold sponge with the cream and chill for at least 4 hours (preferably over night).
5. Make the glazing according to the instructions on the packet and use to glaze the cake.
6. Chill to set the glazing. Coat the side of the cake with poppy seeds and decorate with cream rosettes.