



BAKED CHEESECAKE



QimiQ BENEFITS

- Full creamy taste with less fat and cholesterol
- Firmer and more stable fillings
- Prevents moisture migration, pastry remains fresh and dry for longer



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easy

INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

1 package Fresh sweet short crust pastry

FOR THE FILLING

250 g QimiQ Sauce Base

60 g Butter, melted

3 Egg yolk(s)

500 g Quark 20 % fat

1 Lemon(s), finely grated zest

80 g Raisins

1 tbsp Custard powder

3 Egg white(s)

100 g Sugar

METHOD

1. Preheat an oven to 390 °F (conventional oven).
2. Place the pastry into a greased cake tin and blind bake (with oven beads keeping the pastry from rising) in the preheated oven for approx. 10-15 minutes. Remove the oven beads from the pastry and allow to cool.
3. For the filling: mix the QimiQ Sauce Base together with the melted butter, egg yolks, quark, lemon zest, raisins and custard powder until smooth.
4. Whisk the egg whites with the sugar until stiff and fold into the mixture.
5. Pour the mixture onto the pastry and bake at 340 °F for approx. 60 minutes.