



CHERRY CREAM SLICES



QimiQ BENEFITS

- Full taste with less fat content
- Prevents moisture migration, sponge base remains fresh and dry
- No additional gelatin required



15



easy

INGREDIENTS FOR 4 PORTIONS

1	Chocolate sponge base, baked
500 g	QimiQ Classic, room temperature
5 cl	
100 g	Cherry jam
100 g	Low fat quark [cream cheese]
50 g	Sugar
100	Whipping cream 36% fat, beaten
125 g	Cherries, cored
50 g	Chocolate flakes

METHOD

1. Place the chocolate sponge base into a cake tin and sprinkle with the cherry liqueur.
2. Whisk the unchilled QimiQ Classic smooth. Add the cherry jam, quark and sugar and mix well. Fold in the whipped cream and the cherries.
3. Spread the cream onto the base and allow to chill for approx. 4 hours.
4. Decorate with the chocolate flakes before serving.