



# PLUM FLAT CAKE



## QimiQ BENEFITS

- Prevents moisture migration, pastry remains fresh and dry for longer
- Full taste with less fat content
- Longer shelf life without loss of quality



25



easy

## INGREDIENTS FOR 2 BAKING TRAYS

**2 package** Fresh sweet shortcrust pastry

**250 g** QimiQ Classic Vanilla, room temperature

**1000 g** Low fat quark [cream cheese]

**200 g** Powdered sugar

**80 g** Corn starch

**10** Egg yolk(s)

**2 tbsp** Lemon juice

**60** Plums, halved, stoned

## METHOD

1. Preheat an oven to 350 °F (conventional oven) and prepare the pastry according to the instructions on the package.
2. Whisk the unchilled QimiQ Classic Vanilla smooth. Add the quark, icing sugar, starch, egg yolks and lemon juice and mix well.
3. Spread the mixture onto the pastry.
4. Top with the halved plums and bake in the preheated oven for approx 35 minutes.