



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.