



# PEAR AND MARZIPAN FLAT CAKES



## QimiQ BENEFITS

- Full taste with less fat content
- Pastry becomes smooth and juicy
- Quick and easy preparation



15



easy

## INGREDIENTS FOR 4 PORTIONS

### FOR THE DOUGH

<b>250 g</b>	QimiQ Sauce Base
<b>1 package</b>	Dried yeast
<b>70 g</b>	Sugar
<b>80 g</b>	Butter, melted
<b>300 g</b>	Wheat flour, plain
<b>0.5 package</b>	Baking powder

### FOR THE FILLING

<b>250 g</b>	QimiQ Sauce Base
<b>130 g</b>	Cream cheese
<b>60 g</b>	Sugar
<b>60 g</b>	Marzipan
<b>0.5</b>	Lemon(s), juice and finely grated zest
<b>1 pinch(es)</b>	Cinnamon
<b>4</b>	Pear(s), cut into segments

## METHOD

1. For the dough: mix the QimiQ Sauce Base with the yeast and sugar until smooth. Cover and allow to rest in a warm place for approx. 40 minutes.
2. Add the melted butter. Mix the flour with the baking powder and add to the mixture. Knead to a smooth dough.
3. Preheat an oven to 370 °F (conventional oven).
4. For the filling: mix the QimiQ Sauce Base with the cream cheese, sugar, marzipan, lemon juice, lemon zest and cinnamon.
5. Portion the dough and shape into oblong flat pieces. Place onto a baking tray lined with baking paper.
6. Spread the cream onto the dough and arrange the pear segments on top. Decorate with almond slivers.
7. Bake in the preheated oven for approx. 20 minutes.