



CLAFOUTIS WITH PEACHES



QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Cakes remain moist for longer
- Quick and simple preparation



15



easy

INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

250 g QimiQ Classic, room temperature

4 Egg(s)

110 g Sugar

1 pinch(es) Salt

1 package Vanilla sugar

60 g Butter, melted

100 g AP Flour

18 g Corn starch

400 g Peaches, cut into segments

METHOD

1. Preheat the oven to 350 °F (conventional oven).
2. Separate the eggs. Whisk the egg whites with the sugar and salt until stiff.
3. Whisk the unchilled QimiQ Classic smooth. Add the vanilla sugar, egg yolks and melted butter and mix well.
4. Mix the flour with the starch and fold into the QimiQ mixture alternately with the egg white mixture.
5. Decorate with the peach segments and bake in the preheated oven for approx. 25 minutes.