



STRACCIATELLA PAVLOVA WITH PLUM CREAM



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Quick and simple preparation



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easy

INGREDIENTS FOR 4 PORTIONS

FOR THE PAVLOVA

4	Egg white(s)
200 g	Sugar
1 pinch(es)	Salt
1 tbsp	Corn starch
1 tsp	Apple cider vinegar
60 g	Chocolate, coarsely chopped

FOR THE PLUM CREAM

250 g	QimiQ Classic, room temperature
250 g	Quark 20 % fat
60 g	Sugar
125	Whipping cream 36% fat
150 g	Plums, cut into pieces

METHOD

1. Preheat the oven to 320 °F (conventional oven).
2. For the pavlova: whisk the egg whites with the sugar, salt and apple vinegar until stiff. Fold in the corn starch and chocolate.
3. Pour the mixture into a piping bag and pipe 2 circular bases (22 cm diameter) onto a baking sheet lined with baking paper. Bake in the preheated oven for approx. 20 minutes.
4. For the plum cream: whisk the unchilled QimiQ Classic smooth. Add the quark and sugar and mix well. Fold in the whipped cream.
5. Spread half of the cream onto one of the bases and arrange the plum pieces onto the cream. Place the second base on top and spread the remaining cream on top. Decorate with plums. Chill for at least 4 hours.