



# STRACCIATELLA PAVLOVA WITH PLUM CREAM



## QimiQ BENEFITS

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



15



easy

## INGREDIENTS FOR 4 PORTIONS

### FOR THE PAVLOVA

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

### FOR THE PLUM CREAM

<b>250 g</b>	QimiQ Classic, room temperature
<b>250 g</b>	Quark 20 % fat
<b>60 g</b>	Sugar
<b>125</b>	Whipping cream 36% fat
<b>150 g</b>	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.