



# STRAWBERRY AND QUARK SLICES



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- No additional gelatin required
- Only 2 preparation steps



15



easy

## Tips

Cream cheese can be used instead of quark.

## INGREDIENTS FOR 12 SLICES

1 Sponge base

### FOR THE CREAM

**500 g** QimiQ Classic, room temperature

**250 g** Low fat quark [cream cheese]

**100 g** Sugar

**0.5** Lemon(s), juice only

**250 g** Strawberries, diced

**125 ml** Whipping cream 36 % fat, beaten

## METHOD

1. Prepare the sponge base according to the recipe.
2. For the cream: whisk the unchilled QimiQ Classic smooth. Add the quark, sugar and lemon juice and mix well. Fold in the strawberries and whipped cream.
3. Spread the cream onto the sponge base and allow to chill for approx. 4 hours.
4. Portion and decorate as desired.