



VANILLA AND QUARK GATEAU WITH BLACKBERRIES



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- No additional gelatin required
- Only one preparation step



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easy

Tips

Raspberries or strawberries can be used instead of blueberries.

INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

1 Sponge base Ø 10 inch

FOR THE CREAM

250 g QimiQ Classic Vanilla, room temperature

250 g Quark 20 % fat

80 g Sugar

0.5 Lemon(s), juice only

250 g Blueberries, to decorate

METHOD

1. Whisk the unchilled QimiQ Classic Vanilla smooth. Add the remaining ingredients and mix well.
2. Spread the cream onto the sponge base and decorate with the blueberries. Allow to chill for at least 4 hours.