



DOUBLE DECKER CHEESECAKE



QimiQ BENEFITS

- Full creamy taste with less fat and cholesterol
- Firmer and more stable fillings
- Prevents moisture migration, pastry remains fresh and dry for longer



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easy

INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

- 1** Fresh sweet shortcrust pastry
- Butter, for the baking tin

FOR THE QUARK LAYER

- 250 g** QimiQ Sauce Base
- 60 g** Butter, melted
- 3** Egg yolk(s)
- 500 g** Quark 20 % fat
- 1** Lemon(s), finely grated zest
- 80 g** Raisins
- 1 tbsp** Custard powder
- 2 cl** Rum
- 3** Egg white(s)
- 100 g** Sugar

FOR THE CREAM CHEESE LAYER

- 350 g** QimiQ Classic, room temperature
- 80 g** Butter, melted
- 150 g** Cream cheese
- 80 ml** Milk
- 70 g** Sugar
- 3 g** Vanilla sugar

METHOD

1. Preheat an oven to 390 °F (conventional oven).
2. Place the pastry into a greased cake tin and blind bake (with oven beads keeping the pastry from rising) in the preheated oven for approx. 10-15 minutes. Remove the oven beads from the pastry and allow to cool.
3. For the quark layer: mix the QimiQ Sauce Base together with the melted butter, egg yolks, quark, lemon zest, raisins, custard powder and rum.
4. Whisk the egg whites with the sugar until stiff and fold into the mixture.
5. Pour the mixture onto the pastry and bake at 340 °F for approx. 60 minutes. Allow to cool.
6. For the cream cheese layer: whisk the unchilled QimiQ Classic smooth. Slowly whisk in the melted butter. Add the remaining ingredients and mix well.
7. Spread the cream cheese layer onto the quark layer and allow to chill for approx. 4 hours.