



# PEACH MELBA CREAM SLICES



## QimiQ BENEFITS

- Quick and simple preparation
- Prevents moisture migration, sponge base remains fresh and dry
- Reduces discoloration
- Reduces skin formation



15



easy

## Tipps

The QimiQ Classic Vanilla can be replaced by QimiQ Classic Original and vanilla sugar / essence.

## INGREDIENTS FOR 1 PACKET SPONGE BASE (2 RECTANGLE BASES Á 4.4 OZ)

### FOR THE CREAM

- |               |   |
|---------------|---|
| <b>4 pcs</b>  | Peaches                                 |
| <b>250 g</b>  | QimiQ Classic Vanilla, room temperature |
| <b>40 g</b>   | Caster sugar                            |
| <b>1 tbsp</b> | Lemon juice                             |
| <b>125 ml</b> | Heavy cream 36 % fat, whipped           |
| <b>2 tbsp</b> | Raspberry jam, to brush                 |

### FOR THE GLAZING

- |               |              |
|---------------|--------------|
| <b>50 ml</b>  | Peach juice  |
| <b>1 tbsp</b> | Caster sugar |
| <b>250 g</b>  | Sponge base  |

## METHOD

1. For the cream, halve the skinned and stoned peaches and dice.
2. Whisk QimiQ Classic smooth. Add the peaches, sugar and lemon juice and mix well. Fold in the whipped cream.
3. Strain the raspberry jam and use to sandwich together both sponge bases.
4. Spread the peach cream onto the layered sponge bases and chill for at least 4 hours (preferably overnight).
5. Make the glazing with the juice, sugar and glazing powder and allow to cool slightly.
6. Glaze the cream and chill.