



# QUARK-TRELLISED CAKE



## QimiQ BENEFITS

- Prevents moisture migration, sponge base remains fresh and dry



15



easy

## INGREDIENTS FOR 18 PORTIONS

### FOR THE CAKE MIXTURE

|                  |                 |
|------------------|-----------------|
| <b>5</b>         | Egg(s)          |
| <b>250 g</b>     | Sugar           |
| <b>10 g</b>      | Vanilla sugar   |
|                  | Lemon peel      |
| <b>pinch(es)</b> | Salt            |
| <b>125 ml</b>    | Sunflower oil   |
| <b>125 ml</b>    | Water, lukewarm |
| <b>320 g</b>     | AP Flour        |
| <b>5 g</b>       | Baking powder   |

### FOR THE QUARK CREAM

|              |                                 |
|--------------|---------------------------------|
| <b>150 g</b> | QimiQ Classic, room temperature |
| <b>500 g</b> | Quark 20 % fat                  |
| <b>100 g</b> | Powdered sugar                  |
| <b>3</b>     | Egg(s)                          |
| <b>20 g</b>  | Vanilla sugar                   |
|              | Lemon peel                      |

## METHOD

1. Preheat the Convotherm to 320° C convection.
2. For the cake mixture, whisk the eggs, sugar, vanilla sugar, lemon zest and salt until fluffy. Add the oil and water and mix well.
3. Fold in the flour/baking powder mixture. Spread onto a greased baking tray.
4. For the quark cream, whisk QimiQ Classic smooth. Add the quark, powdered sugar, eggs, vanilla sugar and lemon zest and mix well. Pour into a piping bag with a smooth nozzle and pipe the mixture in a trellis onto the cake mixture.
5. Bake in the preheated Convotherm with reduced fan speed for approx. 30 minutes.