



# BEE STING (THERMOMIX®)



## QimiQ BENEFITS

- Creamy pleasure with less fat
- Binds liquid, the dough stays dry and fresh longer
- Easy and quick preparation



## INGREDIENTS FOR 1 BACKRAHMEN 37 X 30 CM

### FOR THE DOUGH

**250 g** Topfen

**75 g** Milk

**2** Egg(s)

**450 g** Flour

**1 package** Baking powder

**150 g** Sugar

**75 g** Oil

### FOR THE ALMOND TOPPING

**75 g** Sugar

**1.5 tbsp** Vanilla sugar

**150 g** Butter

**45 g** Honey

**300 g** Almond flakes

### FOR THE FILLING

**500 g** QimiQ Classic Vanilla, room temperature

**250 g** Whipping cream 36% fat

**120 g** Sugar

**180 g** Mascarpone

## METHOD

1. Preheat oven to 175 °C (convection oven). Cover baking tray with baking paper and set baking frame to 37 x 30 cm.
2. For the dough: Put curd, milk, eggs, flour, baking powder, sugar and oil in the mixing bowl, set 1 min./knead dough stage. Rinse mixing bowl.
3. Dough on the baking sheet lined with baking paper according to the size of the baking frame evenly spread (roll).
4. For the almond topping: add sugar, vanilla sugar, butter and honey to the mixing bowl, heat for 2:30 min/60°C/step 2.
5. Add the flakes and mix for 8 sec/left run/step 1.
6. Distribute this mixture evenly over the dough.
7. Place in preheated oven and bake for about 30 minutes.
8. Remove from oven and allow to cool.
9. Remove baking frame and cut cake once horizontally.
10. Lift away top layer with a foil.
11. Place baking frame back around the

base.

12. For the filling: Place the whisk attachment in the mixing bowl. Add the whipped cream and whip on speed 3 while observing. Remove the whisking attachment and decant the whipped cream.

13. Replace the whisk attachment and whisk the uncooled QimiQ Classic Vanilla with the sugar for 30 sec./level 3.5 until smooth. Add the mascarpone and stir in for 20 sec./speed 3.5.

14. Add this mixture to the whipped cream, fold in and spread over the base.

15. Cut the top layer into pieces and place on top of the cream.

16. Let cool thoroughly for at least 4 hours.