



QIMIQ EASTER CAKE



QimiQ BENEFITS

- Prevents moisture migration, pastry remains fresh and dry for longer
- Fillings remain moist for longer
- Longer shelf life without loss of quality



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easy

INGREDIENTS FOR 12 PORTIONS

250 g	QimiQ Classic, room temperature
1 package	Fresh sweet short crust pastry
1 tbsp	Apricot jam
50 g	Hard wheat semolina, fine
200 ml	Milk
	Salt
4 tbsp	Sugar
1 sachet(s)	Vanilla sugar
3	Egg yolk(s)
	Lemon peel, from 1 lemon
50 g	Sultanas
100 g	Almonds, ground
3	Egg white(s)
	Powdered sugar, to dust
	Jelly eggs

METHOD

1. Pre-heat the oven to 360° F.
2. Place the pastry into a greased cake tin and prick with a fork. Coat with the apricot jam.
3. Stir the semolina into 100 ml milk. Pour the remaining milk into a saucepan with a pinch of salt and 125 g of QimiQ Classic and bring to the boil. Reduce the heat and add the semolina mixture. Bring back to the boil for a few minutes, remove from the heat and allow to cool.
4. Whisk QimiQ Classic smooth. Fold into the semolina mixture with 3 tbsp sugar, vanilla sugar, egg yolks, lemon zest, sultanas and grated almonds.
5. Whisk the egg white with a pinch of salt until stiff. Add the remaining 1 tbsp of sugar and continue to whisk for a few minutes. Fold into the semolina mixture and spread evenly over the pastry.
6. Bake for approx. 30-40 minutes. Allow to cool.
7. Dust with icing sugar and garnish with the jelly eggs.