



# NIDELWÄHE - SWISS TART SPECIALITY



## QimiQ BENEFITS

- Quick and simple preparation
- Prevents moisture migration, pastry remains fresh and dry for longer
- Longer shelf life without loss of quality



15



easy

## INGREDIENTS FOR 6 PORTIONS

**300 g** Fresh sweet short crust pastry, 1 package

**100 g** Rose hip jam

Almond slivers, roasted

## FOR THE FILLING

**250 g** QimiQ Classic, room temperature

**125 g** Quark 20 % fat

**1 tbsp** Corn starch

**2** Egg(s)

**3 tbsp** Sugar

**1 tsp** Vanilla sugar

Salt

Almond slivers, roasted

Powdered sugar

## METHOD

1. Preheat the oven to 460° F (conventional oven).
2. Pre-prepare the pastry according to the instructions on the packet.
3. Line a loose-bottomed cake tin with baking paper and the pastry. Spread with jam and sprinkle with flaked almonds.
4. For the filling, whisk QimiQ Classic smooth. Add the quark, starch, eggs, sugar, vanilla and salt and mix well.
5. Pour over the pastry.
6. Bake in the hot oven for 10 minutes. Reduce the heat to 390° F and bake for a further 20 minutes.
7. Allow to cool, sprinkle with flaked almonds and dust with powdered sugar.