



RHUBARB AND VANILLA SLICES



QimiQ BENEFITS

- All natural, contains no preservatives, additives or emulsifiers
- Creamy indulgent taste with less fat
- Prevents moisture migration, sponge base remains fresh and dry



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easy

INGREDIENTS FOR 6 PORTIONS

FOR THE SHORT CRUST PASTRY

150 g	AP Flour
100 g	Butter
50 g	Sugar
1	Egg yolk(s)
pinch(es)	Salt
small pinch(es)	Lemon peel

FOR THE CREAM

500 g	Rhubarb, fresh, peeled
60 g	Sugar
500 ml	QimiQ Classic Vanilla, room temperature
40 g	Sugar
1 tbsp	Lemon juice
pinch(es)	Cinnamon

FOR THE MERINGUE

3	Egg white(s)
100 g	Sugar

METHOD

1. Pre-heat the oven to 360° F (conventional oven).
2. For the pastry, knead the flour, butter, sugar, egg yolk, salt and lemon peel to a smooth pastry. Wrap in foil and chill for at least 30 minutes.
3. Place a 20 x 24 cm baking frame on a greased baking tray and press the pastry into the bottom (not up the rim). Prick with a fork and bake in the oven for approx. 20 minutes.
4. For the cream, chop the rhubarb into 1 cm long pieces. Cook with the sugar over medium heat until soft and allow to cool.
5. Whisk QimiQ Clasic smooth. Add the rhubarb, 40 g sugar, lemon juice and cinnamon and mix well.
6. Spread onto the cold pastry base. Chill for at least 4 hours (preferably over night).
7. Whisk the egg whites and sugar until stiff. Spread over the cold cream and brown with a gas torch. Release the baking frame and portion.