



STRAWBERRY AND STRACCIATELLA 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 14 PORTIONS

FOR THE SPONGE BASE

5	Egg(s)
150 g	Sugar
1 sachet(s)	Vanilla sugar
1 pinch(es)	Salt
100 g	AP Flour
50 g	Corn flour / Starch
100 g	Strawberry jam, to brush

FOR THE CREAM

500 g	QimiQ Classic, room temperature
80 g	Sugar
3 tbsp	Lemon juice
400 g	Strawberries, diced
100 g	Low fat quark [cream cheese]
250 g	Heavy cream 36 % fat, beaten
2 tbsp	Chocolate flakes

METHOD

1. Pre-heat the oven to 360° F (conventional oven).
2. For the base, whisk the egg, sugar, vanilla sugar and salt until fluffy. Sift the flour and starch together and fold carefully into the mixture.
3. Place a baking frame (14 x 10 inches) onto a baking tray lined with baking paper and fill with the sponge mixture. Bake in the hot oven for approx. 25 minutes.
4. Remove the frame, remove the baking paper and allow to cool.
5. Spread the jam over the base and replace the clean baking frame.
6. For the cream, whisk QimiQ Classic smooth. Add the quark, sugar and lemon juice and mix well. Fold in the strawberries, chocolate and whipped cream.
7. Spread the cream over the base and chill for at least 4 hours, preferably over night.
8. Portion and decorate as desired.