



Quark Sablée

Sablée dough

Salted butter (18°C)	340 g
Powder sugar	300 g
Egg yolk	130 g
Flour	450 g
Baking powder	22 g

Mix butter and sugar together, add the egg yolk.
Sift the flour and baking powder and add to the mixture.
Cool down in the fridge and roll out to 6 mm.

Florex crunchy

Florex* (sugar mix)	200 g
Candied orange (little dices)	75 g
Sliced almonds	75 g
Orange zest	1 pc

Mix all ingredients.

Composition & decoration

Make the sablée dough and roll out to 6 mm. Cut to size with the tart ring and put base on a baking tray. Pipe the *Deli Quark** in the middle and decorate with some non-baked Florex crunchy. Bake for approx. 35 min at 180°C. Allow to cool down and finish with *Harmony Neutral** (glaze). Decorate with some baked Florex crunchy and an orange slice.