



STRAWBERRY GATEAUX BAR



QimiQ VORTEILE

- Quick and easy preparation
- Enhances the natural taste of added ingredients

- Foolproof



65



schwer

ZUTATEN FÜR 40 PORTIONEN

SPONGE

7 Stück Ei(er)

4 OZ Zucker

3 OZ Mandelmehl

2 EL Kakaopulver

4 EL Pflanzenöl

0.25 TL Kosher Salt

CARDAMOM STRAWBERRY CREAM

1 LB QimiQ Rahm-Basis

6.5 OZ Erdbeerpüree

1 TL Vanilleextrakt

1 EL Zucker

3 OZ Weisse Schokolade, geschmolzen

0.5

GINGER LEMOM CREAM

1 LB QimiQ Rahm-Basis

8 OZ Griechischer Joghurt

2 OZ Zucker

0.5 TL

0.5 EL Ingwerpulver

STRAWBERRY JELLY

10 OZ Erdbeerpüree

3 Stück Blattgelatine

CHOCOLATE CRUST

10 OZ Chocolate 70% Feves

3 OZ Schokolade 66 % Kolben

RASPBERRY COULIS

8 OZ Himbeerpüree

0.25 OZ Zucker

1 TL Grand Marnier

2 TL Orangensaft

ZUBEREITUNG

1. SPONGE

- 1) Whisk the Eggs, Sugar and Salt to stiff peaks.
- 2) Sift in the Flour and Cocoa Powder – Add the Oil.
- 3) Spread onto a lined and oiled sheet pan.
- 4) Bake at 350° for 8 minutes.
- 5) Allow cooling.

6) Cut into Strips.

2. CARDAMOM STRAWBERRY CREAM

1) Mix the QimiQ Classic, Strawberry Puree, Vanilla Extract, Sugar & Cardamom – Mix thoroughly.

2) Fold in the Chocolate.

3. GINGER LEMON CREAM

1) Mix QimiQ Classic, Greek Yogurt, Granulated Sugar, Lemon Extract, and Ginger.

4. STRAWBERRY JELLY

1) Bloom the Gelatin sheets in water.

2) In a pan, add the Strawberry Puree and bring to 100°.

3) Add the Gelatin and the Strawberry – mix Thoroughly.

5. CHOCOLATE CRUST

1) In a double boiler, melt the Chocolate.

2) Reserve the Chocolate Pistoles.

6. RASPBERRY COULIS

1) In a sauce pan add all the ingredients and cook over medium temp till nappe.

7. GATEAUX

1) In a mold, add in the following order.

a. Strawberry Jelly.

b. Ginger Lemon Cream.

c. Cardamon Strawberry Cream .

d. Set the Sponge onto the bottom.

e. Pour the Chocolate over the Gateaux.

f. Sprinkle with the Pistoles.

2) Pour one ounce of the Raspberry Coulis in the center of the plate.

3) Place the Gateaux Bar slightly off-center.