



PEACH MELBA CREAM SLICES



QimiQ AVANTAGES

- Préparation simple et rapide
- Lie les liquides, les fonds de gâteaux restent plus longtemps secs et frais
- Réduit la coloration
- Réduit la formation de peau



15



simplemer

Tipps

The QimiQ Classic Vanilla can be replaced by QimiQ Classic Original and vanilla sugar / essence.

INGRÉDIENTS POUR 1 PÂTE À GÂTEAU

FOR THE CREAM

4 pièce(s) Pêches

250 g QimiQ Classic Vanille,

40 g Sucre cristallisé

1 cs Jus d'un citron

125 ml Crème entière, fouetté

2 cs Confiture de framboises, pour badigeonner

FOR THE GLAZING

50 ml Jus de pêche

1 cs Sucre cristallisé

250 g Fond de tarte

PRÉPARATION

1. For the cream, halve the skinned and stoned peaches and dice.
2. Whisk QimiQ Classic smooth. Add the peaches, sugar and lemon juice and mix well. Fold in the whipped cream.
3. Strain the raspberry jam and use to sandwich together both sponge bases.
4. Spread the peach cream onto the layered sponge bases and chill for at least 4 hours (preferably overnight).
5. Make the glazing with the juice, sugar and glazing powder and allow to cool slightly.
6. Glaze the cream and chill.