



OREO ICE CREAM CAKE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- One bowl preparation
- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Foolproof real cream product, cannot be over whipped



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easy

INGREDIENTS FOR 10 PORTIONS [SMALL CAKES]

FOR THE DOUGH

500 g	Oreo® cookies, crumbled
110 g	Egg(s)
15 g	Sugar
80 g	Cocoa powder
30 g	Vegetable oil
45 ml	Water, chilled

FOR THE FILLING

100 g	QimiQ Whip Pastry Cream, chilled
500 g	Vanilla ice cream
2 g	Bourbon Vanilla Bean(s)

FOR THE DECORATING CREAM

250 g	QimiQ Whip Pastry Cream, chilled
50 g	Sugar
	Vanilla extract
500 g	Strawberries

METHOD

1. For the base, preheat the oven to 160° C.
2. Mix the crumbs, eggs, cocoa powder, oil and cold water to a smooth dough. Wrap in cling film and chill for approx. 1 hour.
3. Roll out, cut into 20 x Ø 8 cm cookies and bake at medium heat for approx. 10 minutes.
4. For the filling, lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (bottom and sides of bowl). Add the ice cream and vanilla and whisk for 2 minutes at top speed.
5. For the decorating cream whip the cold QimiQ Whip, sugar and vanilla at top speed until the required volume has been achieved, ensuring that the entire mixture is incorporated (bottom and sides of bowl).
6. Place one cookie into a Ø 10 cm ring, cover with a layer of cream and top with a second cookie. Repeat this procedure to produce 10 small cakes. Freeze for approx. 3 hours and decorate with the whipped cream and strawberries.