



GRAPE GATEAU



QimiQ BENEFITS

- Prevents moisture migration, sponge base remains fresh and dry
- Full taste despite less fat and cholesterol content



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easy

INGREDIENTS FOR 12 PORTIONS, 26 CM Ø SPRINGFORM CAKE TIN

300 g Fresh sweet shortcrust pastry

1 Thin sponge base Ø 24 cm, baked

80 g Strawberry jam

FOR THE CREAM

500 g QimiQ Classic, unchilled

20 ml Lemon juice

160 g Sugar

400 g Grapes, halved

250 ml Cream 36 % fat, whipped

FOR THE GRAPE JELLY

200 ml Grape juice

3 sheets Sheet(s) of gelatine, 1.5 g each

METHOD

1. Blind bake the short crust pastry in the greased cake tin and allow to cool. Spread with strawberry jam and cover with the sponge base.
2. For the cream: whisk QimiQ Classic smooth. Add the lemon juice, sugar and grapes and mix well. Fold in the whipped cream.
3. Spread the cream over the base and chill.
4. For the grape jelly, soak the gelatine in cold water and squeeze. Dissolve in a little hot grape juice, add to the remaining grape juice and mix well. Carefully spoon over the cream.
5. Chill for at least 4 hours (preferably over night).