



VANILLA AND STRAWBERRY CREAM SLICES



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation
- Prevents moisture migration, pastry remains fresh and dry for longer
- Reduces skin formation



15



easy

Tips

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

INGREDIENTS FOR 12 PORTIONS

FOR THE SPONGE BASE

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|------------------|--------------|
| 6 | Egg white(s) |
| pinch(es) | Salt |
| 130 g | Sugar |
| 6 | Egg yolk(s) |
| 120 g | Flour, plain |

FOR THE CREAM

| | |
|---------------|----------------------------------|
| 500 g | QimiQ Classic Vanilla, unchilled |
| 300 g | Strawberries, pureed |
| 150 g | Strawberry jam |
| 100 g | Powdered sugar |
| 2 tbsp | Lemon juice |
| 250 ml | Cream 36 % fat, whipped |

TO DECORATE

| | |
|--------------|---|
| 250 g | Strawberries, finely sliced [émincé PF] |
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METHOD

1. Pre-heat the oven to 180° C (convection oven).
2. For the sponge base: whisk the egg white and salt until fluffy, add the sugar and continue to whisk until stiff.
3. Fold in the egg yolks. Sift in the flour mix well.
4. Line a baking sheet with baking paper and pour the mixture approx. 1 cm deep onto the baking tray and bake for approx. 10 minutes. Allow to cool.
5. For the cream: whisk QimiQ Classic smooth.
6. Add the strawberries, strawberry jam, icing sugar and lemon juice and mix well.
7. Carefully fold in the whipped cream.
8. Spread the cream onto the sponge and chill for at least 4 hours (preferably over night) and decorate with strawberries before serving.