



# 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



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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

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.