



RASPBERRY CREAM GATEAU



QimiQ BENEFITS

- Stable consistency
- Acid stable and does not curdle
- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Quick and easy preparation
- Foolproof real cream product, cannot be over whipped



25



medium

INGREDIENTS FOR 1 GATEAU(X), Ø 28 CM

FOR THE SPONGE BASE

- 250 g Whole egg(s)
- 150 g Sugar
- 3 g Salt
- 70 g Corn flour / starch
- 80 g Flour
- 7 g Vanilla sugar
- 25 g Butter, melted

FOR THE CREAM

- 200 g QimiQ Whip Pastry Cream, chilled
- 100 g QimiQ Classic
- 70 g Sugar
- 130 g Low fat quark [cream cheese]
- 360 g Raspberry fruit puree
- 12 g Gelatine sheets à 3 g

FOR THE RASPBERRY SAUCE

- 25 g Water
- 25 g Sugar
- 50 g Raspberry fruit puree

FOR THE TOPPING

- 60 g QimiQ Whip Pastry Cream, chilled
- 200 g QimiQ Classic
- 50 g Sugar
- 150 g Low fat quark [cream cheese]
- 40 g Lemon juice
- 7 g Gelatine sheets à 3 g

METHOD

1. Bake the sponge base and slice into three bases.
2. For the cream, lightly whip the cold QimiQ Whip and QimiQ Classic until smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl). Continue to whip until the required volume has been achieved.
3. Add the sugar, quark and half of the fruit puree.
4. Melt the gelatine in the remaining fruit puree, add to the QimiQ mixture and mix well.
5. For the raspberry juice, bring the water and sugar to the boil, add the raspberry puree and heat until completely melted.
6. For the topping, lightly whip the cold QimiQ Whip, QimiQ Classic and sugar until smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl). Add the remaining ingredients and continue to whip until the required volume has been achieved.
7. Gateau construction: base - juice - cream - base - juice - cream - base - cream - topping -

decoration.