



CREAM CHEESE GATEAU WITH FRUIT



QimiQ BENEFITS

- 100% natural, contains no preservatives, additives or emulsifiers
- Full creamy taste with less fat and cholesterol
- Quick and easy preparation



15



easy

INGREDIENTS FOR 12 PORTIONS

FOR THE SPONGE BASE

| | |
|----------------|-----------------|
| 3 | Egg yolk(s) |
| 1 tbsp | Water, lukewarm |
| 45 g | Fructose |
| 0.25 | Vanilla bean |
| 75 g | Wheat flour |
| 15 g | Tapioca starch |
| 0.5 tsp | Baking powder |
| 3 | Egg white(s) |

FOR THE FILLING

| | |
|---------------|------------------------------|
| 375 g | QimiQ Classic, unchilled |
| 375 g | Low fat quark [cream cheese] |
| 3 tbsp | Milk |
| | Sweetener, to taste |
| | Vanilla aroma, to taste |
| | Lemon juice, to taste |
| 125 g | Cream 36 % fat, whipped |

TO GARNISH

| | |
|--|-------------|
| | Fresh fruit |
|--|-------------|

METHOD

1. Pre-heat the oven to 180° C (conventional oven).
2. For the sponge base, whisk the egg yolks with water, fructose and vanilla until fluffy.
3. Mix the flour, corn flour and baking powder together and sift the mixture into the egg yolks. Whisk the egg white until stiff and fold everything together until combined. Pour the mixture into a cake tin lined with baking paper and bake for 15-20 minutes. Allow to cool.
4. For the filling, whisk QimiQ Classic smooth.
5. Add the quark, milk, sweetener, vanilla and lemon juice and mix well. Carefully fold in the whipped cream.
6. Place the sponge base in a cake ring. Pour the filling onto the base and smooth the surface. Chill for at least 4 hours, preferably over night. Decorate with fruit before serving.