



STRAWBERRY CREAM GATEAU



QimiQ BENEFITS

- Prevents moisture migration, pastry remains fresh and dry for longer
- Longer presentation times without loss of quality
- Creamy indulgent taste with less fat
- Reduces skin formation
- Reduces discolouration



25



easy

INGREDIENTS FOR 12 PORTIONS, 26 CM Ø SPRINGFORM CAKE TIN

SPONGE BASE

FOR THE CREAM

- 500 g** QimiQ Classic, unchilled
- 350 g** Strawberries, pureed
- 130 g** Sugar
- 2 tbsp** Lemon juice
- 200 ml** Cream 36 % fat, whipped

FOR THE DECORATING CREAM

- 50 g** QimiQ Classic, unchilled
- 250 ml** Cream 36 % fat
- Sugar

TO DECORATE

- 12 ea** Strawberries
- 2 tbsp** Pistachios, chopped

METHOD

1. For the cream, whisk QimiQ Classic smooth.
2. Add the strawberry puree, sugar and lemon juice and mix well. Fold in the whipped cream.
3. Place the sponge base in a cake ring. Cover with the strawberry cream and smooth off with a palette knife. Chill for at least 4 hours (preferably over night).
4. For the decorating cream, whisk QimiQ Classic smooth. Add the cream and sugar and whisk until stiff. Use to decorate the gateau.
5. Decorate with strawberries and chopped nuts.