



FRUIT MOUSSE DOME WITH QUINCE JELLY ROLL



QimiQ BENEFITS

- Acid stable and does not curdle
- Creamy indulgent taste with less fat
- Deep freeze stable
- Shorter production times
- Binds with fluid - no separation of ingredients
- Quick and easy preparation
- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Oven baked dishes remain moist for longer



25



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE QUINCE JELLY ROLL

250 g	QimiQ Cream Base
400 g	Cake flour
30 g	Baking powder
250 g	Sugar
240 g	Egg yolk(s)
25 g	Nielsen-Massey Bourbon Vanilla Paste
300 g	Rutherford and Meyer Quince Fruit Paste
50 g	Water, lukewarm

FOR THE PASSION FRUIT MOUSSE

125 g	QimiQ Whip Pastry Cream, chilled
125 g	QimiQ Classic, chilled
85 g	Sugar
150 g	Plain yogurt
60 g	Perfect Puree Passion Fruit

FOR THE RASPBERRY JAM MOUSSE

125 g	QimiQ Whip Pastry Cream, chilled
125 g	QimiQ Classic, chilled
85 g	Sugar
150 g	Upstate Farms Sour Cream
70 g	Raspberry marmalade, seedless

METHOD

1. For the quince jelly roll: Preheat the oven to 350° F/170° C. Sift together flour and baking powder.
2. Whisk the sugar, egg yolks, vanilla and QimiQ Sauce Base till smooth. Slowly incorporate flour mixture ensuring there are no lumps. Pour onto 1 sheet pan lined with greased parchment paper, bake in oven 25 minutes or until desired color is reached.
3. Remove cake from oven and cool. Invert cake, split and place 1 half on large sheet of plastic wrap. Reserve other half covered.
4. In a food processor process the quince paste with warm water till smooth. Spread quince paste mixture evenly on top of one half of the sponge sheet. Roll quince lined cake and shape in plastic wrap, tie off and twist ends. Apply some pressure to form into a classic roulade shape.
5. Trim other reserved cake for dome base.
6. For the passion fruit mousse: Lightly whip the cold QimiQ Whip and cold QimiQ Classic together until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl). Add sugar, yogurt and passion fruit puree and continue to whip until the required volume has been achieved.

7. For the raspberry jam mousse: Lightly whip the cold QimiQ Whip and cold QimiQ Classic together until completely 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.
8. Line the inside of a dome mold with plastic wrap, ensuring a smooth surface with no air bubbles.
9. Cut quince jelly roll into 1/4-inch pinwheels. Starting from center lay down pinwheels making sure there is no spaces in-between, working towards the rim of bowl.
10. Pipe and fill 1/2 way of layered bowl with passion fruit mousse making sure to spread evenly. Pipe the other half with raspberry jam mousse and spread evenly.
11. Top with reserved 2nd sponge cake trimmed for inside of the dome, cover and chill overnight. Invert the cake onto cardboard disk and cut as desired.