



CARDINAL [COFFEE CREAM] SLICES FOR THERMOMIX



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Prevents moisture migration, sponge base remains fresh and dry



25



easy

Tips

Decorate with fresh mint and berries.

INGREDIENTS FOR 12 PORTIONS

FOR THE MERINGUE

6 Egg white(s)

170 g Sugar

FOR THE SPONGE

5 Egg yolk(s)

2 Egg white(s)

Salt

60 g Sugar

2 tbsp Rum

2 tbsp Water

60 g Flour

0.5 tsp Baking powder

FOR THE COFFEE CREAM

250 g QimiQ Classic Vanilla, unchilled

1 tbsp Sugar

1 tbsp Rum

1 tbsp Instant coffee powder

200 g Whipping cream 36 % fat

METHOD

1. Preheat the oven to 160 °C (conventional oven).
2. For the meringue: whisk the egg whites and sugar until stiff. Pour into a piping bag with a large, round nozzle.
3. For the sponge: separate the eggs. Whisk the egg whites at 37 °C for 10 minutes/speed 3 (without measuring cup). Add the salt. Add the sugar gradually and whisk until stiff. Fold in the egg yolks and continue to whisk for 10 minutes. Add the rum-water mixture and switch to speed 1. Mix the flour with the baking powder and fold into the egg mixture by the spoonful. Pour into a piping bag with a large, round nozzle.
4. Cut two strips of baking paper (15 x 40 cm), and place on a baking tray. On each piece of baking paper squeeze out 3 lines of meringue leaving a gap between the lines. Pipe the sponge mixture into the gaps.
5. Bake in a preheated oven for 15-20 minutes. Turn off the oven and let the meringue-sponge base dry with the fan running. Allow to cool, then turn upside down on a platter and remove the baking paper.
6. For the coffee cream: whisk the unchilled QimiQ Classic Vanilla in the Thermomix bowl with the butterfly whisk until smooth. Add the sugar, rum and instant coffee powder and continue to whisk until smooth. Whip the cream and fold in carefully.
7. Lay one of the meringue and sponge bases into a suitable baking frame. Fill with the cream and top with the second base. Allow to chill for approx. 4 hours.