



BAKED CRANBERRY DESSERT WITH VANILLA FOAM



QimiQ BENEFITS

- Quick and easy preparation
- Oven baked dishes remain moist for longer
- Lightly binds oven baked dishes



15



easy

INGREDIENTS FOR 6 PORTIONS

FOR THE DESSERT

250 g QimiQ Cream Base

30 g Sugar

4 Egg yolk(s)

4 Egg white(s)

80 g Sugar

100 g Flour

100 g Almonds, grated

100 g Rusk(s), crumbled

50 g Butter, liquid

Cinnamon, ground

300 g Cranberries

FOR THE COLD VANILLA FOAM (OPTIONAL)

250 g QimiQ Classic Vanilla, unchilled

150 ml Milk

2 tbsp Powdered sugar

METHOD

1. Preheat the oven to 160 °C (conventional oven).
2. For the dessert: mix together the QimiQ Sauce Base, sugar and egg yolks.
3. Whisk the egg whites and sugar until stiff. Carefully fold into the the QimiQ mixture alternately with the the flour and almonds.
4. Add the butter and cinnamon to the crumbs. Press firmly into the base of a greased oven proof baking dish and cover with some of the cranberries.
5. Pour half of the QimiQ mixture over the cranberries, top with the remaining cranberries followed by the second half of the QimiQ mixture.
6. Bake in the preheated oven for approx. 40 minutes (cover with tin foil to prevent burning if necessary).
7. For the vanilla foam: blend the QimiQ Classic Vanilla, milk and icing sugar smooth. Serve with the hot baked dessert.