



# CREAM CHEESE GATEAU



## QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Acid and alcohol stable
- Prevents moisture migration, sponge base remains fresh and dry
- Creamy indulgent taste with less fat



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easy

## INGREDIENTS FOR 1 SPRINGFORM CAKE TIN 28 CM Ø

### SPONGE BASE

6	Egg(s)
300 g	Sugar
7 g	Vanilla sugar
3 g	Salt
	Lemon juice, from 1 lemon
	Lemon peel, from 1/2 lemon
	Rum flavouring
260 g	Flour

### FOR THE CREAM FILLING

300 g	QimiQ Whip Pastry Cream, chilled
200 g	QimiQ Classic
80 g	Sugar
500 g	Low fat quark [cream cheese]
8 g	Vanilla sugar
10 g	Lemon juice

## METHOD

1. Bake the sponge base and allow to cool.
2. For the cream, lightly whip the cold QimiQ Whip with QimiQ Classic until completely smooth and ensure that the entire mixture is incorporated (especially from bottom and sides of bowl).
3. Add the sugar, quark, vanilla sugar and lemon juice and continue to whip at top speed until the required volume has been achieved.
4. Halve the sponge base through the middle. Place one sponge base in a cake ring and cover with a layer of cream. Top with the second sponge base and chill for at least 4 hours (preferably overnight).