



STRAWBERRY CREAM GATEAU



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- No additional gelatine required
- Foolproof real cream product, cannot be over whipped
- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream



25



medium

INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

FOR THE CRUMB BASE

- 140 g** Chocolate graham crackers, crumbled
- 45 g** Pretzels, crumbled
- 40 g** Sugar
- 150 g** Butter, melted
- Butter, for the baking tin

FOR THE FILLING

- 250 g** QimiQ Whip Pastry Cream, chilled
- 100 g** QimiQ Classic, chilled
- 100 g** Orange juice
- 30 ml** Lemon juice
- 8 g** Corn flour / starch
- 100 g** Sugar
- 3 g** Vanilla extract
- 230 g** Strawberries, fresh
- 40 g** Sugar
- 120 g** Cream cheese
- 160 ml** Condensed milk 10 % fat
- 250 g** Strawberry fruit puree
- 2 g** Orange zest
- 7 ml** Lemon juice

FOR THE TOPPING

- 250 g** Strawberry fruit puree
- 25 g** Sugar
- 4 g** Gelatine

METHOD

1. For the crumb base: mix the ingredients together well and press firmly into a greased cake tin.
2. For the filling: cut the strawberries into quarters and set aside. Bring the orange juice, lemon juice, corn starch and sugar to the boil. Remove from the heat and add the vanilla extract and strawberries. Allow the mixture to cool.
3. Whip the cream cheese until smooth, add the chilled QimiQ Whip, QimiQ Classic and sugar and whip until creamy, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl). Add the condensed milk, strawberry puree, orange zest and lemon juice and whip until the desired volume has been reached.
4. Spread half of the cream onto the crumb base. Top with the strawberry mixture and cover with the remaining cream. Allow to chill for approx. 4 hours.
5. For the topping: heat the strawberry puree with the sugar, add the soaked gelatin and stir until the gelatin has melted. Top with the jelly and decorate.