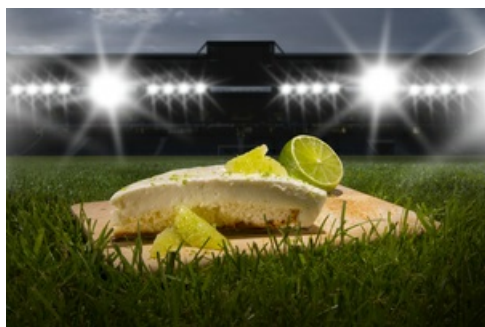




CAIPIRINHA GATEAU



QimiQ BENEFITS

- Acid and alcohol stable
- Longer presentation times without loss of quality
- Prevents moisture migration, sponge base remains fresh and dry



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easy

INGREDIENTS FOR 1 CAKE TIN Ø 22 CM

FOR THE SPONGE BASE

3	Egg(s)
150	Sugar
0.5 sachet(s)	Vanilla sugar
pinch(es)	Salt
0.5	Lemon(s), juice and finely grated zest
	Rum flavouring
130 g	Flour, plain

FOR THE CREAM

500 g	QimiQ Classic
10 tbsp	Cane sugar
250 g	Low fat quark [cream cheese]
4	Lime(s)
	Cachaça / sugar cane rum
125 ml	Whipping cream 36 % fat, whipped

METHOD

1. For the sponge base: separate the eggs. Whisk the egg yolks with half of the sugar, vanilla sugar, salt, lemon juice, lemon zest and rum aroma until fluffy.
2. Whisk the egg whites with the remaining sugar until fluffy.
3. Sieve the flour and fold into the egg yolk mixture alternately with the whisked egg whites.
4. Fill into a cake tin lined with baking paper and bake in a preheated oven at 160 °C (air circulation) for approx. 20 minutes.
5. For the cream: whisk the unchilled QimiQ Classic smooth. Add the sugar, quark, lime juice and lime zest and mix well. Refine with the Cachaça.
6. Fold in the whipped cream.
7. Spread the cream onto the sponge base and allow to chill for approx. 4 hours. Decorate with lime fillets if required.