



RASPBERRY CREAM GATEAU



QimiQ BENEFITS

- One bowl preparation
- Creamy indulgent taste with less fat
- Acid stable and does not curdle
- Deep freeze stable
- Perfect structure on slicing



easy

INGREDIENTS FOR 1170 G

350 g QimiQ Whip Pastry Cream, chilled

400 g Raspberry fruit puree

250 ml Whipping cream 36 % fat

100 g Sugar

4 g Vanilla sugar

20 g Gelatine

40 ml Water

1 Sponge base Ø 26 cm

METHOD

1. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the raspberry puree, cream, sugar and vanilla sugar and continue to whip for 1-1,5 minutes. (For larger quantities, whip for 3-4 minutes.)
3. Dissolve the soaked gelatine in 60 °C warm water and fold quickly into the mixture.
4. Place the sponge base into a cake ring and spread with the cream. Chill well.