



VANILLA CREAM IN A SPONGE SHELL



QimiQ BENEFITS

- Foolproof real cream product, cannot be over whipped
- One bowl preparation
- Quick and easy preparation



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easy

INGREDIENTS FOR 4 PORTIONS

FOR THE SPONGE CAKE

3	Egg yolk(s)
15 g	Powdered sugar
3	Egg white(s)
40 g	Sugar
15 g	Butter, melted
40 g	Flour
20 g	Corn flour / starch

FOR THE VANILLA CREAM

250 g	QimiQ Whip Dessert Cream Vanilla, chilled
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METHOD

1. Preheat the oven to 180 °C (air circulation).
2. For the sponge cake: whisk the egg yolk with the icing sugar until fluffy.
3. Whisk the egg white with the sugar until stiff.
4. Add the melted butter to the egg yolk mixture and whisk well. Mix the flour and corn flour together and fold into the egg yolk mixture. Carefully fold in the whisked egg white.
5. Spread the pastry onto a baking sheet lined with baking paper and bake in the preheated oven for approx. 8 minutes.
6. For the vanilla cream: whip the cold QimiQ Whip Vanilla until the required volume has been achieved.
7. Cut circles out of the sponge cake and pipe the vanilla cream on top. Fold over and serve.