



FRUIT MUESLI AND YOGHURT GATEAU



QimiQ BENEFITS

- Pure indulgence with less fat
- Prevents moisture migration, pastry remains fresh and dry for longer
- Longer presentation times without loss of quality
- Decorating cream keeps its shape for longer
- Reduces skin formation
- Reduces discolouration



25



easy

INGREDIENTS FOR 12 PORTIONS, 26 CM Ø SPRINGFORM CAKE TIN

CHOCOLATE AND ALMOND SPONGE BASE

1 Chocolate Almond Sponge Base

FOR THE CREAM

400 g QimiQ Classic, unchilled

150 g Fruit muesli

100 g Natural yoghurt

50 g Apple, grated

50 g Strawberries, finely diced

100 g Sugar

150 ml Cream 36 % fat, whipped

FOR THE DECORATING CREAM

100 g QimiQ Classic, unchilled

100 ml Cream 36 % fat, whipped

1 packet Vanilla sugar

Mixed fresh fruit, to decorate

METHOD

1. For the cream, whisk QimiQ Classic smooth. Add the fruit muesli, yoghurt, apple, strawberries and sugar and mix well. Fold in the whipped cream.
2. Slice the cold sponge base into two layers and fill with the cream.
3. For the decorating cream, whisk QimiQ smooth. Fold in the whipped cream and vanilla sugar and use to decorate the gateau.
4. Chill for at least 4 hours (preferably over night).
5. Garnish with fresh fruit.