



# VANILLA CREAM COATED IN SPONGE CAKE



## QimiQ BENEFITS

- Quick and easy preparation
- Creamy indulgent taste with less fat
- No additional gelatine required



15



easy

## INGREDIENTS FOR 10 PORTIONS

### FOR THE SPONGE CAKE

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

### FOR THE VANILLA CREAM

<b>500 g</b>	QimiQ Classic, unchilled
<b>160 g</b>	Sugar
<b>48 g</b>	Vanilla sugar
<b>10 g</b>	Rum
<b>500</b>	Whipping cream 36 % fat

## METHOD

1. For the sponge cake: whisk the egg yolk with the icing sugar until fluffy.
2. Whisk the egg white with the sugar until stiff.
3. Add the melted butter to the egg yolk mixture and whisk well. Mix the flour and baking powder together and fold into the egg yolk mixture. Carefully fold in the whisked egg white.
4. Spread the pastry onto a baking sheet lined with baking paper and bake at 180 °C for approx. 10 minutes.
5. For the vanilla cream: whisk the unchilled QimiQ Classic smooth. Add the sugar, vanilla sugar and rum and mix well. Fold in the whipped cream and fill into a piping bag.
6. Cut circles out of the sponge cake and pipe the vanilla cream on top. Fold over and serve.
7. Allow to chill for approx. 4 hours.