



TONKA BEAN AND VANILLA CREAM VERRINE WITH SPONGE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Foolproof real cream product - cannot be over whipped
- Quick and easy preparation



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easy

INGREDIENTS FOR 10 PORTIONS

FOR THE SPONGE

80 ml	Milk
40 g	Butter
2	Egg(s)
100 g	Sugar
1 pinch(es)	Salt
110 g	Flour
4 g	Baking powder
	Butter, for the baking tin

FOR THE CREAM

500 g	QimiQ Whip Pastry Cream, chilled
300 g	Greek style yogurt
160 g	Sugar
4	Vanilla bean, scraped
	Tonka beans, grated
	Raspberries, to decorate

METHOD

1. Preheat the oven to 170 °C (air circulation).
2. Lightly heat the milk. Add the butter and allow to melt.
3. Whisk the eggs with the sugar and salt until fluffy.
4. Mix the flour with the baking powder and add half to the egg mixture. Add the milk mixture and mix well. Quickly fold in the remaining flour mixture.
5. Fill into a greased cake tin and bake in the preheated oven for approx. 10 minutes. Allow to cool and cut into small cubes.
6. For the cream: lightly whip the cold QimiQ Whip Pastry Cream until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
7. Add the remaining ingredients and continue to whip until the required volume has been achieved.
8. Pipe the cream alternately with the sponge cubes into glasses. Decorate with raspberries and allow to chill well.