



STRAWBERRY VANILLA SLICES



QimiQ BENEFITS

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



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easy

INGREDIENTS FOR 24 SLICES

FOR THE SPONGE BASE 2X 50 X 30 CM

700 g Egg(s)

420 g Sugar

1 pinch(es) Salt

280 g Flour

100 ml Vegetable oil

FOR THE VANILLA CREAM

300 g QimiQ Whip Pastry Cream, chilled

300 g QimiQ Classic Vanilla, chilled

350 g Mascarpone

250 ml Whipping cream 35-36 % fat, whipped

120 g Sugar

DECORATION

2 kg Strawberries

250 g Jelly

METHOD

1. Preheat the oven to 170 °C (convection oven).
2. For the sponge base: whisk the eggs with the sugar and salt until stiff peaks form. Fold in the flour carefully. Quickly add the oil.
3. Spread the dough onto two baking trays lined with baking paper and bake in the preheated oven for approx. 8-10 minutes.
4. For the vanilla cream: whisk the chilled QimiQ Whip Pastry Cream with the QimiQ Classic Vanilla until smooth, ensuring that the entire mixture is incorporated (especially from the bottom and sides of bowl). Add the mascarpone, whipping cream and sugar and whip until the required volume has been achieved.
5. Spread half of the cream onto the first layer of sponge and place the second layer on top. Spread with the remaining cream. Allow to chill and decorate with the strawberries and cake jelly.
6. Allow to chill for approx. 4-6 hours.