



MINI STRAWBERRY GATEAUX



QimiQ BENEFITS

- Quick and easy preparation
- Foolproof
- Enhances the natural taste of added ingredients



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easy

INGREDIENTS FOR 10 PORTIONS

FOR THE SPONGE BASE 1 1/1 BAKING TRAY (FOODSERVICE)

200 g Egg(s)

120 g Sugar

1 pinch(es) Salt

60 g Flour

20 g Cocoa powder

30 ml Vegetable oil

FOR THE STRAWBERRY CREAM

500 g QimiQ Classic, unchilled

180 g Strawberry puree

15 g Vanilla sugar

70 g White chocolate

FOR THE LEMON CREAM

500 g QimiQ Classic, unchilled

250 g Greek style yogurt

60 g Sugar

1 Lemon(s), juice only

FOR THE STRAWBERRY JELLY

300 g Strawberry puree

3 Gelatine sheets à 3 g

METHOD

1. Preheat the oven to 170 °C (convection oven).
2. For the sponge base: whisk the eggs, sugar and salt until stiff peaks form. Sift in the flour and cocoa powder and fold in carefully. Quickly mix in the oil. Spread onto a baking tray lined with baking paper and bake in the preheated oven for approx. 8-10 minutes. Cut out 10 rings from the cooled sponge base leaving the rings on the sponge
3. For the strawberry cream: whisk the cold QimiQ Classic until smooth. Add the strawberry puree and vanilla sugar and mix well. Lastly fold in the melted chocolate. Fill the cream into the rings until it reaches halfway up the mould. Chill well.
4. For the lemon cream: whisk the cold QimiQ Classic smooth. Add the remaining ingredients and mix well. Pour onto the strawberry cream. Chill well.
5. For the strawberry jelly: soak the gelatine in cold water. Melt in a pan and stir in the strawberry puree. Pour over the lemon cream.
6. Allow to cool for approx. 4-6 hours.
7. **Tip:** Blueberry puree can be used instead of strawberry.