



WILD BERRY AND VANILLA CREAM SLICE



QimiQ BENEFITS

- Foolproof real cream product, cannot be over whipped
- Creamy indulgent taste with less fat
- Prevents moisture migration, sponge remains fresh and dry for longer



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easy

INGREDIENTS FOR 12 SERVINGS

FOR THE SPONGE BASE 50 X 30 CM

200 g Egg(s)

120 g Sugar

1 pinch(es) Salt

60 g Flour

20 g Cocoa powder

30 ml Vegetable oil

FOR THE CREAM

250 g QimiQ Whip Dessert Cream Vanilla, chilled

250 g QimiQ Classic, chilled

250 g Wild berry puree

70 ml Whipping cream 35-36 % fat

180 g White chocolate, melted

FOR THE JELLY

300 g Wild berry 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. Carefully fold in the flour and cocoa powder. Quickly add the oil. Spread the dough onto a baking tray lined with baking paper and bake in the preheated oven for approx. 8-10 minutes. Cut into 3 layers.
3. For the cream: lightly whisk the cold QimiQ Vanilla with the QimiQ Classic until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
4. Add the wild berry puree and whipping cream and whip until the required volume has been achieved. Add the melted chocolate and mix.
5. Spread one part of the cream onto the first layer of sponge, placing the second layer on top. Repeat and finish with cream. Allow to cool.
6. For the gelee: soak the gelatine in cold water. Melt in a saucepan and quickly stir in the wild berry puree. Pour the jelly onto the cream.
7. **Tip:** Decorate with fresh berries.