



MINI CREAM BUNDT CAKE IN A GLASS

QimiQ **BENEFITS**



Tips

Fluffy and moist texture

INGREDIENTS FOR 4 PORTIONS

FOR THE MINI CREAM BUNDT CAKE

180 g QimiQ Cream Base

180 g Butter, melted

70 g Cream cheese

100 g Egg yolk(s)

6 g Vanilla sugar

150 g Egg white(s)

125 g Granulated sugar

1 pinch(es) Salt

160 g Flour

20 g Corn flour / starch

6 g Baking powder

FOR THE ELDERBERRY COMPOTE

500 g Plums

90 g Preserving sugar

500 g Elderberries

50 ml Red port wine

0.5 g Cinnamon

0.5 g Orange(s), juice only

0.5 g Lemon(s), juice only

0.25 g Orange(s), Zest

15 g Corn flour / starch

FOR THE ICED BOURBON EGGNOG

250 g QimiQ Whip Pastry Cream

50 g Pasteurised whole egg

400 g Whipping cream 36 % fat

190 g Advocaat [Eggnog]

60 g Preserving sugar

20 g Granulated sugar

FOR THE ESPRESSO ESPUMA

250 g QimiQ Whip Coffee

125 g Whipping cream 36 % fat

1 cl Coffee liqueur

METHOD

1. For the mini cream bundt cakes: mix the QimiQ Cream Base, melted butter, cream cheese, egg yolk and vanilla sugar together well. Beat the egg whites, sugar and salt until stiff. Mix the flour, cornstarch and baking powder and stir quickly into the QimiQ Cream Base mixture. Carefully fold in the beaten egg white. Pour the mixture into greased mini bundt tins and bake at 180 ° C (convection) for approx. 10 minutes.
2. For the elderberry compote: pour all the ingredients, except for the cornstarch, into a large saucepan and bring to the boil. Mix the cornstarch with a little water and add to the mixture to bind. Pour the elderberry compote into preserving

jars while still hot and seal. Boil in a preheated oven at 100 ° C (convection) with plenty of steam for approx. 25–30 minutes.

3. For the iced bourbon eggnog: place all of the ingredients in a mixer (e.g. Thermomix) and mix finely. Freeze the mixture completely at approx. - 18 ° C.
4. For the espresso espuma: mix all of the ingredients in a measuring cup with a hand blender. Pour into the 0.5 l iSi® Dessert Whip through the iSi® funnel & sieve. Screw on an iSi® cream charger and shake 3 to 4 times. If the mass is too runny, shake it again.
5. Plating: Pour the elderberry compote into a glass or bowl. Place a mini cream bundt cake on top. Place a small ball of eggnog icecream in the center of the bundt cake and decorate with the espresso espuma. The dessert can be decorated with fresh fruits and mint leaves.