



RASPBERRY CREAM GATEAU



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Acid stable and does not curdle
- Full creamy taste with less fat and cholesterol
- Quick and easy preparation
- Foolproof real cream product, cannot be over whipped



25



easy

INGREDIENTS FOR 12 PORTIONS, 26 CM Ø SPRINGFORM CAKE TIN

FOR THE CREAM

- 300 g** QimiQ Whip Pastry Cream, chilled
- 130 g** Cream cheese
- 340 g** Raspberry fruit puree
- 70 g** Sugar
- 12 g** Gelatine sheets à 3 g

FOR THE RASPBERRY SAUCE

- 25 ml** Water
- 25 g** Sugar
- 50 g** Raspberry fruit puree

FOR THE GLAZING

- 250 g** Raspberry fruit puree
- 40 ml** Lemon juice
- 7 g** Gelatine sheets à 3 g

FOR THE SPONGE BASE

- 250 g** Whole egg(s)
- 150 g** Sugar
- 3 g** Salt
- 70 g** Corn flour / starch
- 80 g** Flour
- 7 g** Vanilla sugar
- 25 g** Butter, melted

METHOD

1. For the cream, lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the quark, half of the raspberry puree and the sugar and continue to whip at top speed until the required volume has been achieved.
3. Dissolve the gelatine in the second half of the fruit puree, add to the QimiQ Whip and mix well.
4. For the raspberry sauce, bring the water and sugar to the boil, add the raspberry puree and allow to melt.
5. For the fruit glazing, dissolve the gelatine in the raspberry puree. Add the lemon juice and mix well.
6. Bake the sponge base and slice into three pieces.
7. Gateau construction: sponge - raspberry juice - cream - sponge - raspberry juice - cream - sponge - cream - fruit glazing - decoration.