



STRAWBERRY GATEAU



QimiQ BENEFITS

- 100% natural, contains no preservatives, additives or emulsifiers
- Creamy indulgent taste with less fat
- Prevents moisture migration, sponge base remains fresh and dry
- No additional gelatine required



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easy

INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

FOR THE SPONGE BASE

3	Egg white(s)
1 pinch(es)	Salt
90 g	Sugar
3	Egg yolk(s)
1 package	Vanilla sugar
90 g	Flour
1 tsp	Baking powder
50 g	Strawberry jam, pureed

FOR THE CREAM

500 g	QimiQ Classic, unchilled
250 g	Cream cheese
170 g	Sugar
1 package	Vanilla sugar
1	Lemon(s), juice and finely grated zest
250 ml	Whipping cream 36 % fat, whipped

TO DECORATE

750 g	Strawberries
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METHOD

1. Preheat the oven to 180 °C (conventional oven).
2. For the sponge base: whisk the egg whites with half of the sugar and salt until stiff. Whisk the egg yolks with the remaining sugar and vanilla sugar until fluffy.
3. Mix the flour with the baking powder and sieve into the egg mixture. Add the whisked egg whites and carefully mix everything together.
4. Fill the mixture into a greased cake tin and bake in the preheated oven for approx. 25 minutes. Allow to cool.
5. For the cream: whisk the unchilled QimiQ Classic smooth. Add the cream cheese, sugar, vanilla sugar, lemon juice and lemon zest and mix well. Fold in the whipped cream.
6. Place the sponge base in a cake ring, spread with strawberry jam and cover with a thin layer of cream.
7. Halve approx. 14 strawberries and arrange around the inside of the cake ring with the cut edge facing outwards. Pour the remaining cream into the cake ring and smooth off the surface.
8. Allow to chill for approx. 4 hours. Decorate with the remaining strawberries before serving.