



# STRAWBERRY GATEAUX BAR



## QimiQ AVANTAGES

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

- Foolproof



65



difficile

## INGRÉDIENTS POUR 40 PORTIONS

### SPONGE

7 Œuf(s)

4 OZ Sucre cristallisé

3 OZ Farine d'amandes

2 cs Poudre de cacao

4 cs Huile végétale

0.25 cc Kosher Salt

### CARDAMOM STRAWBERRY CREAM

1 LB QimiQ Base crème

6.5 OZ Purée de fraises

1 cc Essence de vanille

1 cs Sucre cristallisé

3 OZ Chocolat blanc, fondu

0.5

### GINGER LEMOM CREAM

1 LB QimiQ Base crème

8 OZ Yogourt grec

2 OZ Sucre cristallisé

0.5 cc

0.5 cs Gingembre en poudre

### STRAWBERRY JELLY

10 OZ Purée de fraises

3 Feuilles de gélatine

### CHOCOLATE CRUST

10 OZ Chocolate 70% Feves

3 OZ Chocolat 66 % Pistoles

### RASPBERRY COULIS

8 OZ Pulpe de framboise

0.25 OZ Sucre cristallisé

1 cc Grand Marnier

2 cc Jus d'orange

## PRÉPARATION

### 1. SPONGE

- 1) Whisk the Eggs, Sugar and Salt to stiff peaks.
- 2) Sift in the Flour and Cocoa Powder – Add the Oil.
- 3) Spread onto a lined and oiled sheet pan.
- 4) Bake at 350° for 8 minutes.
- 5) Allow cooling.

6) Cut into Strips.

**2. CARDAMOM STRAWBERRY CREAM**

1) Mix the QimiQ Classic, Strawberry Puree, Vanilla Extract, Sugar & Cardamom – Mix thoroughly.

2) Fold in the Chocolate.

**3. GINGER LEMON CREAM**

1) Mix QimiQ Classic, Greek Yogurt, Granulated Sugar, Lemon Extract, and Ginger.

**4. STRAWBERRY JELLY**

1) Bloom the Gelatin sheets in water.

2) In a pan, add the Strawberry Puree and bring to 100°.

3) Add the Gelatin and the Strawberry – mix Thoroughly.

**5. CHOCOLATE CRUST**

1) In a double boiler, melt the Chocolate.

2) Reserve the Chocolate Pistoies.

**6. RASPBERRY COULIS**

1) In a sauce pan add all the ingredients and cook over medium temp till nappe.

**7. GATEAUX**

1) In a mold, add in the following order.

a. Strawberry Jelly.

b. Ginger Lemon Cream.

c. Cardamon Strawberry Cream .

d. Set the Sponge onto the bottom.

e. Pour the Chocolate over the Gateaux.

f. Sprinkle with the Pistoies.

2) Pour one ounce of the Raspberry Coulis in the center of the plate.

3) Place the Gateaux Bar slightly off-center.