



# FRUIT MUESLI AND YOGHURT GATEAU



## QimiQ BENEFITS

- Pure indulgence with less fat
- Prevents moisture migration, pastry remains fresh and dry for longer
- Longer presentation times without loss of quality
- Decorating cream keeps its shape for longer
- Reduces skin formation
- Reduces discolouration



25



lako

## INGREDIENTS FOR 12 PORTIONS, 26 CM Ø SPRINGFORM CAKE TIN

### CHOCOLATE AND ALMOND SPONGE BASE

1

#### FOR THE CREAM

**400 g** QimiQ Classica, neohlađenog

**150 g** Fruit muesli

**100 g** Prirodnog jogurta

**50 g** Jabuke, ribanog

**50 g** Jagoda, narezane na male kockice

**100 g** Sećera

**150 ml** Vrhnja, 36 % masnoće, tučenog

#### FOR THE DECORATING CREAM

**100 g** QimiQ Classica, neohlađenog

**100 ml** Vrhnja, 36 % masnoće, tučenog

**1 packet** Vanilin šećera

, za dekoriranje

## METHOD

1. For the cream, whisk QimiQ Classic smooth. Add the fruit muesli, yoghurt, apple, strawberries and sugar and mix well. Fold in the whipped cream.
2. Slice the cold sponge base into two layers and fill with the cream.
3. For the decorating cream, whisk QimiQ smooth. Fold in the whipped cream and vanilla sugar and use to decorate the gateau.
4. Chill for at least 4 hours (preferably over night).
5. Garnish with fresh fruit.