



FRUIT MUESLI AND YOGHURT GATEAU



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Quick and easy preparation
- Foolproof real cream product, cannot be over whipped
- One bowl preparation



25



lako

INGREDIENTS FOR 1 TORTU PROMJERA, 26 CM Ø

CHOCOLATE SPONGE BASE

| | |
|-------------|-------------------|
| 6 | Jaja |
| 180 g | Sećera |
| 1 pakiranje | Vanilin šećera |
| 1 prstohvat | Sol |
| 40 g | Kukuruznog škroba |
| 100 g | Brašna, glatkog |
| 40 g | Kakaa u prahu |
| 30 ml | Suncokretova ulja |
| | Maslaca, za kalup |

FOR THE CREAM

| | |
|-------|----------------------------------|
| 250 g | QimiQ Whip, ohlađenog |
| 100 g | Fruit muesli |
| 50 g | Jabuke, ribanog |
| 50 g | Jagoda, narezane na male kockice |
| 200 g | Low fat yoghurt (optional) |
| 100 g | Caster sugar |
| 2 | |

FOR THE DECORATION

| | |
|-------|-----------------------|
| 100 g | QimiQ Whip, ohlađenog |
| 50 ml | Mlijeka |
| 8 g | Vanilin šećera |
| | Fruit muesli |

METHOD

1. Backofen auf 170 °C (Umluft) vorheizen.
2. Für den Boden: Eier, Zucker, Vanillezucker und Salz schaumig rühren.
3. Maisstärke, Mehl und Kakao gemeinsam in die Eiermasse sieben.
4. Zum Schluss das Öl begeben.
5. In eine befettete Tortenform füllen und im vorgeheizten Backofen ca. 30-35 Minuten backen. Auskühlen lassen.
6. Add the grated apple and diced strawberries to the fruit muesli and allow to draw for one hour.
7. Lightly whip the cold QimiQ Whip ensuring that the complete mixture is incorporated (especially from bottom and sides of bowl).
8. Add the yoghurt, sugar and gelatine (if required) and continue to whisk at top speed until the required volume has been achieved. Fold in the fruit muesli mixture.
9. Bake the sponge base. Allow to cool, halve and fill with the cream.
10. For the decorating cream, lightly whip the cold QimiQ Whip ensuring that the complete mixture is incorporated (especially from bottom and sides of bowl). Add the milk and vanilla sugar and continue to whisk until the required volume has been achieved.
11. Decorate the gâteau with the decorating cream, fruit muesli and fresh fruit and chill well.