



BAKED CRANBERRY DESSERT WITH VANILLA FOAM



QimiQ BENEFITS

- Oven baked dishes remain moist for longer
- Quick and simple preparation
- Enhances the natural taste of added ingredients



15



easy

INGREDIENTS FOR 12 PORTIONS

FOR THE DESSERT

500 g QimiQ Classic, room temperature

60 g Sugar

8 Egg yolk(s)

8 Egg white(s)

160 g Sugar

200 g AP Flour

200 g Almonds, grated

200 g Rusk(s), crumbled

100 g Butter, fluid

Cinnamon, ground

600 g Cranberries

FOR THE COLD VANILLA FOAM (OPTIONAL)

500 g QimiQ Classic Vanilla, room temperature

300 ml Milk

40 g Powdered sugar

METHOD

1. Preheat an oven to 350 °F (conventional oven).
2. For the dessert: whisk the unchilled QimiQ Classic smooth. Add the sugar and egg yolks and continue to whisk with a mixer until fluffy.
3. Whisk the egg whites and sugar until stiff. Carefully fold into the the QimiQ mixture alternately with the the flour and almonds.
4. Add the butter and cinnamon to the crumbs. Press firmly into the base of a greased ovenproof baking dish and cover with some of the cranberries.
5. Pour half of the QimiQ mixture over the cranberries, top with the remaining cranberries followed by the second half of the QimiQ mixture.
6. Bake in the preheated oven for approx. 50 minutes (cover with tin foil to prevent burning if necessary).
7. For the vanilla foam: blend the QimiQ Classic, milk and powdered sugar smooth. Serve with the hot baked dessert.