



RASPBERRY CREAM GATEAU



QimiQ BENEFITS

- Stable consistency
- Acid stable and does not curdle
- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream
- Quick and simple preparation
- Real dairy cream product, cannot be over whipped



25



medium

INGREDIENTS FOR 1 GATEAU(X), Ø 11"

FOR THE SPONGE BASE

250 g Whole egg(s)
 150 g Sugar
 3 g Salt
 70 g Corn starch
 80 g AP Flour
 7 g Vanilla sugar
 25 g Butter, melted

FOR THE CREAM

200 g QimiQ Whip, chilled
 100 g QimiQ Classic
 70 g Sugar
 130 g Low fat quark [cream cheese]
 360 g Raspberry fruit puree
 12 g Gelatin sheets à 3 g

FOR THE RASPBERRY SAUCE

25 g Water
 25 g Sugar
 50 g Raspberry fruit puree

FOR THE TOPPING

60 g QimiQ Whip, chilled
 200 g QimiQ Classic
 50 g Sugar
 150 g Low fat quark [cream cheese]
 40 g Lemon juice
 7 g Gelatin sheets à 3 g

METHOD

1. Bake the sponge base and slice into three bases.
2. For the cream, lightly whip the cold QimiQ Whip and QimiQ Classic until smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl). Continue to whip until the required volume has been achieved.
3. Add the sugar, quark and half of the fruit puree.
4. Melt the gelatin in the remaining fruit puree, add to the QimiQ mixture and mix well.
5. For the raspberry juice, bring the water and sugar to a boil, add the raspberry puree and heat until completely melted.
6. For the topping, lightly whip the cold QimiQ Whip, QimiQ Classic and sugar until smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl). Add the remaining ingredients and continue to whip until the required volume has been achieved.
7. Gateau construction: base - juice - cream - base - juice - cream - base - cream - topping -

decoration.