



# PEANUT AND RASPBERRY CREAM WITH SALTED CARAMEL



## QimiQ BENEFITS

- Acid, heat and alcohol stable
- Binds with fluid - no separation of ingredients
- Reduces skin formation and discoloration, enabling longer presentation times
- Real dairy cream product, cannot be over whipped



35



hard

## INGREDIENTS FOR 10 PORTIONS

### CHOCOLATE CRUMBLE

Raspberry jelly

### FOR THE CARAMEL CREMEUX

**225 g** QimiQ Classic  
**2** Bourbon vanilla beans  
**5 g** Lemon peel, finely grated  
**150 g** Sugar  
**60 g** Butter  
**70 g** Egg yolk(s)  
**4 g** Salt  
**115 g** Butter

### FOR THE PEANUT AIR CAKE

**130 g** Egg white(s)  
**80 g** Egg yolk(s)  
**80 g** Sugar  
**20 g** AP Flour  
**1.5 g** Baking powder  
**200 g** Peanut butter  
**25 g** Vegetable oil  
**75 g** QimiQ Classic  
**1 g** Salt

### FOR THE RASPBERRY FOAM IN THE ISI GOURMET WHIP

**350 g** QimiQ Whip  
**60 g** Sugar  
**100 g** Lemon juice  
**350 g** Raspberry fruit puree  
**40 g** Egg yolk(s)  
**150 g** Chambord raspberry liquor

## METHOD

1. Make the chocolate crumble and put to one side.
2. For the caramel cremeux, melt the QimiQ Classic with the lemon zest and vanilla beans, remove from the heat and infuse for 20 minutes. Strain and put to one side.
3. Make a dry caramel out of the sugar. Deglaze with the QimiQ mixture and 60 g butter. Temper in the egg yolks, heat back to scalding point, add the salt and allow to cool to 90° F / 32° C.
4. Add the 115 g of butter and burr mix until smooth.
5. For the peanut air cake, burr mix the ingredients together until smooth and strain. Pour into a 1 litre iSi Gourmet Whip bottle and screw in 3 chargers. Shake well.
6. Pipe into paper cups (half filled) and microwave for 1 minute, or until set. Freeze for approx. 10 minutes and break into

bits.

7. For the raspberry foam, burr mix the ingredients together until smooth and strain. Pour into a 1 litre iSi Gourmet Whip bottle and screw in 2 chargers. Shake well.
8. To assemble the verrines, start with a layer of raspberry jelly in each glass and top with a layer of caramel cremeux. Alternate layers of chocolate crumble with raspberry foam and bits of the peanut air cake. Decorate as required, for example with roasted peanuts and chocolate.