



CREAM CHEESE GATEAU WITH FRUIT



QimiQ BENEFITS

- All natural, contains no preservatives, additives or emulsifiers
- Full creamy taste with less fat and cholesterol
- Quick and simple preparation



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easy

INGREDIENTS FOR 12 PORTIONS

FOR THE SPONGE BASE

3	Egg yolk(s)
1 tbsp	Water, lukewarm
45 g	Fructose
0.25	Vanilla pod(s)
75 g	Wheat flour
15 g	Corn flour / Starch
0.5 tsp	Baking powder
3	Egg white(s)

FOR THE FILLING

375 g	QimiQ Classic, room temperature
375 g	Low fat quark [cream cheese]
3 tbsp	Milk
	Sweetener, to taste
	Vanilla extract, to taste
	Lemon juice, to taste
125 g	Heavy cream 36 % fat, beaten

TO GARNISH

	Fresh fruit
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METHOD

1. Pre-heat the oven to 180° C (conventional oven).
2. For the sponge base, whisk the egg yolks with water, fructose and vanilla until fluffy.
3. Mix the flour, corn flour and baking powder together and sift the mixture into the egg yolks. Whisk the egg white until stiff and fold everything together until combined. Pour the mixture into a cake tin lined with baking paper and bake for 15-20 minutes. Allow to cool.
4. For the filling, whisk QimiQ Classic smooth.
5. Add the quark, milk, sweetener, vanilla and lemon juice and mix well. Carefully fold in the whipped cream.
6. Place the sponge base in a cake ring. Pour the filling onto the base and smooth the surface. Chill for at least 4 hours, preferably over night. Decorate with fruit before serving.