STRAWBERRY CREAM GATEAU

QimiQ BENEFITS

- Prevents moisture migration, pastry remains fresh and dry for longer
- Longer shelf life without loss of quality
- Creamy indulgent taste with less fat
- Reduces skin formation
- Reduces discoloration

🕐 25   🔥 easy

INGREDIENTS FOR 12 PORTIONS, 10" Ø SPRINGFORM CAKE TIN

SPONGE BASE

FOR THE CREAM

500 g	QimiQ Classic, room temperature
350 g	Strawberries, pureed
130 g	Sugar
2 tbsp	Lemon juice
200 ml	Heavy cream 36 % fat, beaten

FOR THE DECORATING CREAM

50 g	QimiQ Classic, room temperature
250 ml	Heavy cream 36 % fat
	Sugar

TO DECORATE

12 pcs	Strawberries
2 tbsp	Pistachios, minced

METHOD

1. For the cream, whisk QimiQ Classic smooth.
2. Add the strawberry puree, sugar and lemon juice and mix well. Fold in the whipped cream.
3. Place the sponge base in a cake ring. Cover with the strawberry cream and smooth off with a palatte knife. Chill for at least 4 hours (preferably over night).
4. For the decorating cream, whisk QimiQ Classic smooth. Add the cream and sugar and whisk until stiff. Use to decorate the gateau.
5. Decorate with strawberries and chopped nuts.