



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 palette 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.