



# BAKED CRANBERRY DESSERT WITH VANILLA FOAM



## QimiQ BENEFITS

- Quick and simple preparation
- Oven baked dishes remain moist for longer
- Lightly binds oven baked dishes



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easy

## INGREDIENTS FOR 6 PORTIONS

### FOR THE DESSERT

**250 g** QimiQ Sauce Base

**30 g** Sugar

**4** Egg yolk(s)

**4** Egg white(s)

**80 g** Sugar

**100 g** AP Flour

**100 g** Almonds, grated

**100 g** Rusk(s), crumbled

**50 g** Butter, fluid

Cinnamon, ground

**300 g** Cranberries

### FOR THE COLD VANILLA FOAM (OPTIONAL)

**250 g** QimiQ Classic Vanilla, room temperature

**150 ml** Milk

**2 tbsp** Powdered sugar

## METHOD

1. Preheat an oven to 320 °F (conventional oven).
2. For the dessert: mix together the QimiQ Sauce Base, sugar and egg yolks.
3. Whisk the egg whites and sugar until stiff. Carefully fold into the the QimiQ mixture alternately with the the flour and almonds.
4. Add the butter and cinnamon to the crumbs. Press firmly into the base of a greased oven proof baking dish and cover with some of the cranberries.
5. Pour half of the QimiQ mixture over the cranberries, top with the remaining cranberries followed by the second half of the QimiQ mixture.
6. Bake in the preheated oven for approx. 40 minutes (cover with tin foil to prevent burning if necessary).
7. For the vanilla foam: blend the QimiQ Classic Vanilla, milk and powdered sugar smooth. Serve with the hot baked dessert.