



# RASPBERRY CREAM GATEAU



## QimiQ BENEFITS

- One bowl preparation
- Creamy indulgent taste with less fat
- Acid stable and does not curdle
- Freezer stable
- Perfect structure on slicing



easy

## INGREDIENTS FOR 1170 G

|               |                        |
|---------------|------------------------|
| <b>350 g</b>  | QimiQ Whip, chilled    |
| <b>400 g</b>  | Raspberry fruit puree  |
| <b>250 ml</b> | Whipping cream 36% fat |
| <b>100 g</b>  | Sugar                  |
| <b>4 g</b>    | Vanilla sugar          |
| <b>20 g</b>   | Gelatine               |
| <b>40 ml</b>  | Water                  |
| <b>1</b>      | Sponge base Ø 10 inch  |

## METHOD

1. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the raspberry puree, cream, sugar and vanilla sugar and continue to whip for 1-1,5 minutes. (For larger quantities, whip for 3-4 minutes.)
3. Dissolve the soaked gelatine in 120 °F warm water and fold quickly into the mixture.
4. Place the sponge base into a cake ring and spread with the cream. Chill well.