



# VANILLA CREAM IN A SPONGE SHELL



## QimiQ BENEFITS

- Real dairy cream product, cannot be over whipped
- One bowl preparation
- Quick and simple preparation



15



easy

## INGREDIENTS FOR 4 PORTIONS

### FOR THE SPONGE CAKE

<b>3</b>	Egg yolk(s)
<b>15 g</b>	Powdered sugar
<b>3</b>	Egg white(s)
<b>40 g</b>	Sugar
<b>15 g</b>	Butter, melted
<b>40 g</b>	AP Flour
<b>20 g</b>	Corn starch

### FOR THE VANILLA CREAM

<b>250 g</b>	QimiQ Whip Vanilla, chilled
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## METHOD

1. Preheat the oven to 350 °F (air circulation).
2. For the sponge cake: whisk the egg yolk with the icing sugar until fluffy.
3. Whisk the egg white with the sugar until stiff.
4. Add the melted butter to the egg yolk mixture and whisk well. Mix the flour and corn flour together and fold into the egg yolk mixture. Carefully fold in the whisked egg white.
5. Spread the pastry onto a baking sheet lined with baking paper and bake in the preheated oven for approx. 8 minutes.
6. For the vanilla cream: whip the cold QimiQ Whip Vanilla until the required volume has been achieved.
7. Cut circles out of the sponge cake and pipe the vanilla cream on top. Fold over and serve.