



FRUIT MUESLI AND YOGURT GATEAU



QimiQ BENEFITS

- Pure indulgence with less fat
- Prevents moisture migration, pastry remains fresh and dry for longer
- Longer shelf life without loss of quality
- Decorating cream keeps its shape for longer
- Reduces skin formation
- Reduces discoloration



25



easy

INGREDIENTS FOR 12 PORTIONS, 10" Ø SPRINGFORM CAKE TIN

CHOCOLATE AND ALMOND SPONGE BASE

1 Chocolate Almond Sponge Base

FOR THE CREAM

400 g QimiQ Classic, room temperature

150 g Fruit muesli

100 g Natural yogurt

50 g Apple, grated

50 g Strawberries, finely diced

100 g Sugar

150 ml Heavy cream 36 % fat, beaten

FOR THE DECORATING CREAM

100 g QimiQ Classic, room temperature

100 ml Heavy cream 36 % fat, beaten

1 packet Vanilla sugar

Mixed fresh fruit, to decorate

METHOD

1. For the cream, whisk QimiQ Classic smooth. Add the fruit muesli, yogurt, apple, strawberries and sugar and mix well. Fold in the whipped cream.
2. Slice the cold sponge base into two layers and fill with the cream.
3. For the decorating cream, whisk QimiQ smooth. Fold in the whipped cream and vanilla sugar and use to decorate the gâteau.
4. Chill for at least 4 hours (preferably over night).
5. Garnish with fresh fruit.