



VANILLA CREAM COATED IN SPONGE CAKE



QimiQ BENEFITS

- Quick and simple preparation
- Creamy indulgent taste with less fat
- No additional gelatin required



15



easy

INGREDIENTS FOR 4 PORTIONS

FOR THE SPONGE CAKE

3 Egg yolk(s)

15 g Powdered sugar

3 Egg white(s)

40 g Sugar

15 g Butter, melted

40 g AP Flour

20 g Corn starch

FOR THE VANILLA CREAM

250 g QimiQ Classic, room temperature

4 tbsp Sugar

2 package Vanilla sugar

1 tbsp Rum

250 ml Whipping cream 36% fat

METHOD

1. For the sponge cake: whisk the egg yolk with the icing sugar until fluffy.
2. Whisk the egg whites with the sugar until stiff.
3. Add the melted butter to the egg yolk mixture and whisk well. Mix the flour and baking powder together and fold into the egg yolk mixture. Carefully fold in the whisked egg white.
4. Spread the pastry onto a baking sheet lined with baking paper and bake at 350 °F for approx. 10 minutes.
5. For the vanilla cream: whisk the unchilled QimiQ Classic smooth. Add the sugar, vanilla sugar and rum and mix well. Fold in the whipped cream and fold into a piping bag.
6. Cut circles out of the sponge cake and pipe the vanilla cream on top. Fold over and serve.
7. Allow to chill for approx. 4 hours.