



ELDERBERRY JAPONAIS GATEAU



QimiQ BENEFITS

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



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easy

INGREDIENTS FOR 4 PORTIONS

FOR THE JAPONAIS

4	Egg white(s)
150 g	Sugar
90 g	Almonds, ground
1 pinch(es)	Salt

FOR THE ELDERBERRY CREAM

500 g	QimiQ Classic, room temperature
250 g	Sour cream 15 % fat
0.5	Lemon(s), juice and finely grated zest
400 g	Elderberry compote
1 pinch(es)	Cinnamon, ground
40 g	Sugar

METHOD

1. Preheat the oven to 300 °F (air circulation).
2. For the japonais: whisk the egg whites with the sugar and salt until stiff. Fold in the ground almonds and pour into a piping bag. Pipe 3 spiral circles onto a baking sheet lined with baking paper and bake in the preheated oven for approx. 40 minutes.
3. For the elderberry cream: whisk the unchilled QimiQ Classic smooth. Add the sour cream, lemon juice, lemon zest, sugar and cinnamon and mix well. Mix in the elderberry compote.
4. Spread one part of the cream onto one base and place the second base on top. Repeat the process 2 times. Chill for at least 4 hours.