



CARDINAL [COFFEE CREAM] SLICES



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- No additional gelatin required
- Real dairy cream product, cannot be over whipped
- Prevents moisture migration, sponge base remains fresh and dry



40



medium

Tips

Refine the cream with roasted hazelnuts.

INGREDIENTS FOR 12 SLICES

FOR THE MERINGUE

7 Egg white(s)

120 g Sugar

2 tbsp Corn starch

FOR THE SPONGE

5 Egg yolk(s)

2 Egg(s)

70 g Sugar

1 package Vanilla sugar

1 pinch(es) Salt

80 g AP Flour

FOR THE COFFEE CREAM

250 QimiQ Whip Coffee

250 g QimiQ Classic, chilled

150 ml Whipping cream 36 % fat

170 g Mascarpone

80 g Sugar

20 g Instant coffee powder

150 g Butter, melted

METHOD

1. Preheat the oven to 320 °F (air circulation)
2. For the meringue: whisk the egg whites with the sugar until stiff, fold in the corn starch and pour into a piping bag with a 1 cm nozzle.
3. For the sponge, whisk the egg yolks, egg and sugar until thick and fluffy. Add the lemon peel and salt. Sieve the flour and carefully fold into the mixture. Pour into a piping bag with a 1 cm nozzle.
4. Line 2 baking trays with baking paper. Pipe three 45 cm long strips of meringue onto each baking tray, leaving a 1.5 cm gap between each strip. Pipe the sponge mixture into the gaps. Bake in the preheated oven for approx. 30 minutes.
5. Remove from the oven, tip upside down immediately onto a sheet of baking paper and carefully peel the baking paper off of the back.
6. For the coffee cream: lightly whip the cold QimiQ Whip and QimiQ Classic together until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
7. Add the coffee powder, liquor, vanilla pulp and sugar and continue to whip until the required volume has been achieved.
8. Lay one of the meringue and sponge bases into a baking frame (approx. 9 x 45 cm). Fill with the cream and top with the second base.
9. Allow to chill for approx. 4 hours.