



CITRUS FRUIT JAPONAIS CAKE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Quick and simple preparation



15



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE JAPONAIS

4 Egg white(s)

150 g Sugar

90 g Almonds, grated

1 pinch(es) Salt

FOR THE CREAM

500 g QimiQ Classic, room temperature

250 g Greek style yogurt

80 g Sugar

0.5 Lemon(s), juice and finely grated zest

3 Orange(s), peeled

3 Mandarin(s), peeled

Chocolate flakes, to decorate

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 grated almonds and fill into a piping bag. Pipe three spiral circles onto a baking tray lined with baking paper and bake in the preheated oven for approx. 40 minutes. Allow to cool.
3. For the cream: whisk the unchilled QimiQ Classic smooth. Add the yogurt, sugar, lemon juice and lemon zest and mix well. Fold in the orange pieces and mandarine.
4. Spread one part of the cream onto a japonais circle and place a second one on top. Spread with the cream and place the last japonais circle on top. Finish with a layer of cream and decorate with the chocolate flakes.
5. Allow to chill for at least 4 hours.