



# RASPBERRY AND POPPY SEED GATEAU



## QimiQ BENEFITS

- Longer presentation times at room temperature
- No additional gelatine required
- Foolproof real cream product, cannot be over whipped
- Creamy indulgent taste with less fat



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easy

## Tips

Glaze the gateau with raspberry jelly.

## INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

### FOR THE BASE

<b>6</b>	Egg(s)
<b>180 g</b>	Sugar
<b>1 package</b>	Vanilla sugar
<b>1 pinch(es)</b>	Salt
<b>40 g</b>	Corn starch
<b>100 g</b>	AP Flour
<b>40 g</b>	Cocoa powder
<b>30 ml</b>	Sunflower oil
	Butter, for the cake tin
	AP Flour, for the cake tin

### FOR THE CREAM

<b>250 g</b>	QimiQ Whip, chilled
<b>125 g</b>	QimiQ Classic, chilled
<b>80 g</b>	Sugar
<b>200 g</b>	Raspberry puree
<b>70 g</b>	Natural yogurt
<b>1</b>	Lemon(s), juice only
<b>80 g</b>	Butter, melted
<b>100 g</b>	Poppy seeds, to decorate

## METHOD

1. Preheat the oven to 320 °F (conventional oven).
2. Whisk the eggs, sugar, vanilla sugar and salt together until fluffy. Sift the corn starch, flour and cocoa powder together and fold into the egg mixture. Add the oil and mix well.
3. Fill into a greased and floured cake tin and bake in the preheated oven for approx. 35-40 minutes. Allow to cool and cut into 2 layers.
4. For the cream: lightly whip the cold QimiQ Whip, QimiQ Classic and sugar together until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
5. Add the raspberry puree, yoghurt and lemon juice and continue to whip until the required volume has been achieved. Fold in the melted butter.
6. Spread one part of the cream onto one layer of sponge and place the second layer on top. Spread with the remaining cream.
7. Decorate the sides with the poppy seeds and allow to chill for approx. 4 hours.