



SWISS NATIONAL CAKE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- No additional gelatin required
- Only 2 preparation steps



15



easy

INGREDIENTS FOR 12 SLICES

FOR THE SPONGE BASE

6	Egg white(s)
130 g	Sugar
1 pinch(es)	Salt
6	Egg yolk(s)
120 g	AP Flour, plain

FOR THE CREAM

500 g	QimiQ Classic, room temperature
250	Greek style yogurt
100 g	Sugar
0.5	Lemon(s), juice only
125 ml	Whipping cream 36 % fat, beaten
500 g	Raspberries, to decorate

METHOD

1. Preheat the oven to 350 °F (air circulation).
2. For the sponge base: whisk the egg whites with the sugar and salt until stiff. Fold in the egg yolks. Sift in the flour mix well.
3. Line a baking sheet with baking paper and pour the mixture onto the baking tray. Bake for approx. 10 minutes in the hot oven. Allow to cool.
4. For the cream: whisk the unchilled QimiQ Classic smooth. Add the Greek yogurt, sugar and lemon juice and mix well. Fold in the whipped cream.
5. Slice the sponge base into 2 layers. Spread the cream onto one layer and cut a cross into the second layer. Place onto the cream.
6. Allow to chill for approx. 4 hours.
7. Decorate with the raspberries before serving.