



# TONKA BEAN AND VANILLA CREAM VERRINE WITH SPONGE



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Foolproof real cream product - cannot be over whipped
- Quick and easy preparation



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easy

## Tips

Refine with freshly grated lemon zest.

## INGREDIENTS FOR 10 PORTIONS

### FOR THE SPONGE

<b>80 ml</b>	Milk
<b>40 g</b>	Butter
<b>2</b>	Egg(s)
<b>100 g</b>	Sugar
<b>1 pinch(es)</b>	Salt
<b>110 g</b>	AP Flour
<b>4 g</b>	Baking powder
	Butter, for the baking tin

### FOR THE CREAM

<b>200 g</b>	QimiQ Whip, chilled
<b>100 ml</b>	Milk
<b>300 g</b>	Greek style yogurt
<b>80 g</b>	Sugar
<b>4</b>	Vanilla pod(s), scraped
	Tonka beans, grated
	Raspberries, to decorate

## METHOD

1. Preheat the oven to 340 °F (air circulation).
2. Lightly heat the milk. Add the butter and allow to melt.
3. Whisk the eggs with the sugar and salt until fluffy.
4. Mix the flour with the baking powder and add half to the egg mixture. Add the milk mixture and mix well. Quickly fold in the remaining flour mixture.
5. Fill into a greased cake tin and bake in the preheated oven for approx. 10 minutes. Allow to cool and cut into small cubes.
6. For the cream: blend the ingredients together until smooth using an immersion blender and strain through a sieve.
7. Fill into an iSi Gourmet Whip, screw in one charger and shake well.
8. Pipe the cream alternately with the sponge cubes into glasses and decorate with the raspberries.