



## QimiQ BENEFITS

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easy

## INGREDIENTS FOR 10 PORTIONS

<b>200 g</b>	Egg(s)
<b>120 g</b>	Sugar
<b>1 pinch(es)</b>	Salt
<b>60 g</b>	AP Flour
<b>20 g</b>	Cocoa powder
<b>30 ml</b>	Vegetable oil
<b>500 g</b>	QimiQ Classic, room temperature
<b>180 g</b>	Strawberry puree
<b>15 g</b>	Vanilla sugar
<b>70 g</b>	White chocolate
<b>500 g</b>	QimiQ Classic, room temperature
<b>250 g</b>	Greek style yogurt
<b>60 g</b>	Sugar
<b>1</b>	Lemon(s), juice only
<b>300</b>	Strawberry puree
<b>3</b>	Gelatin sheets à 3 g

## METHOD

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2. For the sponge base: whisk the eggs, sugar and salt until stiff peaks form. Sift in the flour and cocoa powder and fold in carefully. Quickly mix in the oil. Spread onto a baking tray lined with baking paper and bake in the preheated oven for approx. 8-10 minutes. Cut out 10 rings from the cooled sponge base leaving the rings on the sponge
3. For the strawberry cream: whisk the cold QimiQ Classic until smooth. Add the strawberry puree and vanilla sugar and mix well. Lastly fold in the melted chocolate. Fill the cream into the rings until it reaches halfway up the mould. Chill well.
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