



RASPBERRY DREAM (THERMOMIX)



QimiQ BENEFITS

- Binds liquid, the sponge cake base remains dry and fresh longer
- Reduces discoloration
- Creamy pleasure with less fat



INGREDIENTS FOR 1 BAKING TRAY

FOR THE SPONGE CAKE BASE

6	Egg(s)
6 tbsp	Water
240 g	Sugar
1 pinch(es)	Salt
240 g	Flour
0.5 package	Baking powder

FOR THE VANILLA RASPBERRY CREAM

500 g	QimiQ Classic Vanilla, room temperature
250 g	Plain yogurt
1 tbsp	Sugar
500 g	Raspberries, frozen

FOR THE CREAM

750 g	Whipping cream 36% fat
2 tbsp	Sugar

FOR THE SNOW HOOD

5	Egg white(s)
200 g	Sugar
200 g	Almond flakes
	Powdered sugar, to sprinkle

METHOD

1. Preheat oven to 190 °C (convection oven).
2. For the sponge cake prepare baking tray with baking paper and baking frame.
3. Insert the stirring attachment into the mixing bowl.
4. Beat eggs with water 4 min./37°C/step 3.
5. Add sugar and salt and beat without measuring cup for 10 min./stage 3 until foamy.
6. Add flour and baking powder, fold in for 6 sec/stage 3.
7. Spread the mixture on the prepared tray and bake for about 25 minutes.
8. Let sponge cake cool.
9. For the vanilla raspberry cream: Insert the whisk attachment into the mixing bowl. Blend the uncooled QimiQ Classic Vanilla for 25 sec./speed 4 until smooth. Add the yogurt and sugar, mix for 15 sec./speed 3. Spread the cream onto the sponge. Spread raspberries on top. Rinse mixing bowl.
10. For the cream: Place the whisk attachment in the mixing bowl. Add the whipped cream and sugar to the mixing bowl

and whip on speed 3.5 while watching. Spread on top of cake. Rinse mixing bowl.

11. For the snow topping: line baking tray with baking paper and sprinkle thickly with powdered sugar. Beat the egg whites with the sugar using the wire whisk attachment on speed 3.5 until firm. Spread on the prepared dusted tray and sprinkle with almond flakes. Bake in a preheated oven at 180 - 200 °C for about 15 minutes. Allow to cool and carefully place on top of the cake.

12. Cool for at least 4 hours (ideally overnight).