



STRAWBERRY GATEAUX BAR



QimiQ BENEFITS

- Quick and easy preparation
- Enhances the natural taste of added ingredients

- Foolproof



65



hard

INGREDIENTS FOR 40 PORTIONS

SPONGE

- 7 pcs** Egg(s)
- 4 OZ** Caster sugar
- 3 OZ** Almond flour
- 2 tbsp** Cocoa powder
- 4 tbsp** Vegetable oil
- 0.25 tsp** Kosher Salt

CARDAMOM STRAWBERRY CREAM

- 1 LB** QimiQ Classic
- 6.5 OZ** Strawberry puree
- 1 tsp** Vanilla extract
- 1 tbsp** Caster sugar
- 3 OZ** White chocolate, melted
- 0.5** Cardamom Powder

GINGER LEMOM CREAM

- 1 LB** QimiQ Classic
- 8 OZ** Greek style yogurt
- 2 OZ** Caster sugar
- 0.5 tsp** Lemon extract
- 0.5 tbsp** Ginger powder

STRAWBERRY JELLY

- 10 OZ** Strawberry puree
- 3 pcs** Gelatin sheets

CHOCOLATE CRUST

- 10 OZ** Chocolate 70% Feves
- 3 OZ** Chocolate 66 % Pistoles

RASPBERRY COULIS

- 8 OZ** Raspberry puree
- 0.25 OZ** Caster sugar
- 1 tsp** Grand Marnier
- 2 tsp** Orange juice

METHOD

1. SPONGE

- 1) Whisk the Eggs, Sugar and Salt to stiff peaks.
- 2) Sift in the Flour and Cocoa Powder – Add the Oil.
- 3) Spread onto a lined and oiled sheet pan.
- 4) Bake at 350° for 8 minutes.
- 5) Allow cooling.

6) Cut into Strips.

2. CARDAMOM STRAWBERRY CREAM

1) Mix the QimiQ Classic, Strawberry Puree, Vanilla Extract, Sugar & Cardamom – Mix thoroughly.

2) Fold in the Chocolate.

3. GINGER LEMON CREAM

1) Mix QimiQ Classic, Greek Yogurt, Granulated Sugar, Lemon Extract, and Ginger.

4. STRAWBERRY JELLY

1) Bloom the Gelatin sheets in water.

2) In a pan, add the Strawberry Puree and bring to 100°.

3) Add the Gelatin and the Strawberry – mix Thoroughly.

5. CHOCOLATE CRUST

1) In a double boiler, melt the Chocolate.

2) Reserve the Chocolate Pistoies.

6. RASPBERRY COULIS

1) In a sauce pan add all the ingredients and cook over medium temp till nappe.

7. GATEAUX

1) In a mold, add in the following order.

a. Strawberry Jelly.

b. Ginger Lemon Cream.

c. Cardamon Strawberry Cream .

d. Set the Sponge onto the bottom.

e. Pour the Chocolate over the Gateaux.

f. Sprinkle with the Pistoies.

2) Pour one ounce of the Raspberry Coulis in the center of the plate.

3) Place the Gateaux Bar slightly off-center.