



# FRUIT MUESLI AND YOGURT GATEAU



## QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream
- Quick and simple preparation
- Real dairy cream product, cannot be over whipped
- One bowl preparation



25



easy

## INGREDIENTS FOR 1 GATEAU, 10" Ø

### CHOCOLATE SPONGE BASE

<b>6</b>	Egg(s)
<b>180 g</b>	Sugar
<b>1 package</b>	Vanilla sugar
<b>1 pinch(es)</b>	Salt
<b>40 g</b>	Corn starch
<b>100 g</b>	AP Flour, plain
<b>40 g</b>	Cocoa powder
<b>30 ml</b>	Sunflower oil
	Butter, for the baking tin

### FOR THE CREAM

<b>250 g</b>	QimiQ Whip, chilled
<b>100 g</b>	Fruit muesli
<b>50 g</b>	Apple, grated
<b>50 g</b>	Strawberries, finely diced
<b>200 g</b>	Low fat yogurt (optional)
<b>100 g</b>	Caster sugar
<b>2</b>	Sheet(s) of gelatine, 2.7 g each

### FOR THE DECORATION

<b>100 g</b>	QimiQ Whip, chilled
<b>50 ml</b>	Milk
<b>8 g</b>	Vanilla sugar
	Mixed fresh fruit
	Fruit muesli

## METHOD

1. Backofen auf 170 °C (Umluft) vorheizen.
2. Für den Boden: Eier, Zucker, Vanillezucker und Salz schaumig rühren.
3. Maisstärke, Mehl und Kakao gemeinsam in die Eiermasse sieben.
4. Zum Schluss das Öl begeben.
5. In eine befettete Tortenform füllen und im vorgeheizten Backofen ca. 30-35 Minuten backen. Auskühlen lassen.
6. Add the grated apple and diced strawberries to the fruit muesli and allow to draw for one hour.
7. Lightly whip the cold QimiQ Whip ensuring that the complete mixture is incorporated (especially from bottom and sides of bowl).
8. Add the yogurt, sugar and gelatin (if required) and continue to whisk at top speed until the required volume has been achieved. Fold in the fruit muesli mixture.
9. Bake the sponge base. Allow to cool, halve and fill with the cream.

10. For the decorating cream, lightly whip the cold QimiQ Whip ensuring that the complete mixture is incorporated (especially from bottom and sides of bowl). Add the milk and vanilla sugar and continue to whisk until the required volume has been achieved.
11. Decorate the gâteau with the decorating cream, fruit muesli and fresh fruit and chill well.