



# RASPBERRY AND PISTACHIO CREAM SLICES



## QimiQ BENEFITS

- Quick and simple preparation
- Creamy indulgent taste with less fat
- Prevents moisture migration, sponge base remains fresh and dry
- Acid stable and does not curdle
- Reduces skin formation
- Reduces discoloration



15



easy

## INGREDIENTS FOR 1 PACKET SPONGE BASE (2 RECTANGLE BASES Á 4.4 OZ)

**250 g** Sponge base

### FOR THE RASPBERRY CREAM

**125 g** QimiQ Classic, room temperature

**50 g** White chocolate, melted

**100 ml** Heavy cream 36 % fat, beaten

**250 g** Raspberries

### FOR THE PISTACHIO CREAM

**125 g** QimiQ Classic, room temperature

**50 g** Caster sugar

**50 g** Pistachios

**50 g** Cream cheese

## METHOD

1. For the raspberry cream, whisk QimiQ Classic smooth.
2. Add the melted chocolate and fold in the whipped cream.
3. Spread the cream onto one sponge base.
4. Arrange the raspberries on the cream.
5. Place the second sponge base on the layer of raspberries.
6. For the pistachio cream, blend the QimiQ Classic, sugar, pistachios and cream cheese together.
7. Spread the second sponge base with the pistachio cream and chill for at least 4 hours (preferably over night).