



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).