



STRAWBERRY GATEAU



QimiQ BENEFITS

- All natural, contains no preservatives, additives or emulsifiers
- Creamy indulgent taste with less fat
- Prevents moisture migration, sponge base remains fresh and dry
- Guaranteed to succeed



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easy

INGREDIENTS FOR 12 PORTIONS, 10" Ø SPRINGFORM CAKE TIN

FOR THE SPONGE BASE

3	Egg white(s)
pinch(es)	Salt
90 g	Sugar
3	Egg yolk(s)
1 sachet(s)	Vanilla sugar
90 g	AP Flour
1 tsp	Baking powder
50 g	Strawberry jam, strained

FOR THE CREAM

250 g	QimiQ Classic Vanilla, room temperature
40 g	Sugar
2 tbsp	Lemon juice
250 g	Heavy cream 36 % fat, beaten

TO DECORATE

750 g	Strawberries
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METHOD

1. Pre-heat the oven to 360° F (conventional oven).
2. For the sponge base, whisk the egg white with salt and half of the sugar until stiff. Whisk the egg yolks with the remaining sugar and vanilla sugar until fluffy. Sift the flour/baking powder mixture into the egg yolks, add the egg white and fold everything together until combined. Pour the mixture into a cake tin (26 cm Ø) lined with baking paper and bake for 25 minutes. Allow to cool and remove from the tin.
3. For the cream, whisk QimiQ Classic smooth. Add the sugar and lemon juice and mix well. Fold in the whipped cream.
4. Place the sponge base in a cake ring and spread with strawberry jam and cover with a thin layer of cream.
5. Halve approx. 14 strawberries and arrange around the inside of the cake ring with the cut edge facing outwards. Pour the remaining cream into the cake ring and smooth off the surface.
6. Chill for at least 4 hours (preferably over night). Remove the ring and decorate as required.