



COOKING PASSION SINCE 1877



## FRUITY RASPBERRY GATEAU



basic recipe for sponge mixture, Makes 12 portions

### INGREDIENTS, SPONGE MIXTURE:

3 eggs  
3 tbsp water, hot  
150 g sugar  
150 g flour  
1 tsp baking powder

### TOPPING:

900 g frozen raspberries  
100 g sugar  
200 ml cream  
4 sheets gelatine  
200 g yoghurt, 3.5%  
½ vanilla pod  
3 sachets red glaze

### PREPARATION:

Cover the base of the springform cake tin with greaseproof paper. Leave a third of the raspberries to defrost with 50 g sugar.

Separate the eggs. Whisk the egg white with 3 tbsp hot water until stiff. Add the sugar gradually. Continue to whisk the mixture until it becomes creamy and glossy. Beat the egg yolk with a fork and fold into the egg white mixture. Mix the flour and baking powder, sieve onto the mixture and stir in briefly. Pour the mixture into the tin and bake as indicated.

Turn the baked cake out onto a wire rack and carefully remove the greaseproof paper. Leave the cake to cool down completely.

For the topping, purée the defrosted, sugared raspberries through a sieve. Whip the cream until it is stiff. Soak the gelatine, squeeze out and dissolve. Mix the yoghurt with the remaining sugar and the pulp of half a vanilla pod. Quickly mix in the dissolved gelatine. Add the raspberry mixture and fold in the cream.

Cut the cake into two layers and place the bottom half onto a serving tray. Place a tall cake ring around the base of the cake. Spread half of the raspberry cream mixture over it and place the top half onto it. Spread the remaining raspberry cream mixture on top.



**IN ADDITION:**

Greaseproof paper

**ACCESSORIES:**

Wire rack, springform cake tin  
with diameter 26 cm

**NUTRITIONAL INFORMATION:**

240 kcal, 36 g carb, 8 g F, 5 g P

Distribute the remaining frozen raspberries evenly on top of the cake. Prepare the glaze according to the instructions on the packaging. Then leave to cool briefly and pour it over the raspberries.

Leave the cake to cool down for at least 3-4 hours before cutting to serve.

**SETTING PROCEDURE:**

Volume of water in tank: 75 ml  
Springform cake tin on the wire  
rack, level 2  
3D hot air, 150 °C  
Added steam, low  
Baking time: 15 minutes  
Final baking:  
3D hot air, 150 °C  
Baking time: 25-35 minutes