



SACHER YULE LOG



QimiQ VORTEILE

- Light, fluffy and moist consistency
- Quick and easy preparation
- Enhances the natural taste of added ingredients



45



mittel

ZUTATEN FÜR 8 PORTIONEN

SACHER ROLL CAKE

0.25 Tasse(n) Kakaopulver

0.3 Tasse(n) AP Flour

0.25 Kosher Salz

8 OZ QimiQ Rahm-Basis, glatt gerührt

6 Stück Ei(er), verrührt

0.25 Tasse(n) Kristallzucker

4 EL Butter, ungesalzen, geschmolzen

1 dunkle Schokolade 70 % Kakao, geschmolzen

APRICOT MOUSSE FILLING

6 OZ QimiQ Whip Konditorcreme,

2 OZ Rum

4 OZ Aprikosenkonfitüre

4 dunkle Schokolade 70 % Kakao

CHOCOLATE GLAZE

8 OZ QimiQ Rahm-Basis, glatt gerührt

12 OZ dunkle Schokolade 70 % Kakao, geschmolzen

2 Puderzucker

ZUBEREITUNG

1. Sacher Roll Cake

- 1) Combine in a bowl Cocoa Powder, AP Flour, Salt.
- 2) Combine the QimiQ Classic, Eggs, Sugar, Butter, Chocolate - Mix in the dry products.
- 3) Line a ½ sheet pan with parchment and liberally coat with pan release.
- 4) Bake at 425° for 10 minutes till springy to the touch.
- 5) Let the cake rest till it reaches room temperature.
- 6) Spread the filling to cover their cake the same depth as the cake - Roll the cake along its width.
- 7) Top the cake with Powdered Sugar.

2. Apricot Mousse Filling

- 1) Place the QimiQ Whip in a stand mixer - whisk till smooth.
- 2) Add the Rum, Apricot Jam & Chocolate - Mix till fully blended.

3. Chocolate Glaze

- 1) Combine the QimiQ Classic & Chocolate - Mix till smooth.