



CHOCOLATE AND ADVOCAAT GATEAU



QimiQ BENEFITS

- Quick and easy preparation
- Creamy indulgent taste with less fat
- Longer presentation times without loss of quality



50



medium

Tipps

Baileys® can be used instead of Advocaat.

INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

FOR THE BASE

3	Egg(s)
90 g	Sugar
1 package	Vanilla sugar
1 pinch(es)	Salt
20 g	Corn flour / starch
50 g	Flour
25 g	Cocoa powder
10 ml	Sunflower oil
	Butter, for the baking tin

FOR THE CHOCOLATE MOUSSE

250 g	QimiQ Classic, unchilled
120 g	Dark chocolate (40-60 % cocoa), melted
50 g	Sugar
250 ml	Whipping cream 36 % fat, whipped

FOR THE ADVOCAAT MOUSSE

250 g	QimiQ Classic Vanilla, unchilled
100 ml	Advocaat [Eggnog]
150 ml	Whipping cream 36 % fat, whipped

METHOD

1. Preheat the oven to 170 °C (convection oven).
2. For the base: whisk the eggs with the sugar, vanilla sugar and salt until fluffy.
3. Mix the corn starch with the flour and cocoa powder and sieve into the egg mixture. Add the oil and mix well.

4. Pour into a greased cake tin and bake in the preheated oven for approx. 25-30 minutes. Allow to cool.
5. For the chocolate mousse: whisk the unchilled QimiQ Classic smooth. Add the melted chocolate and sugar and mix well. Fold in the whipped cream.
6. Spread the chocolate mousse onto the cold base.
7. For the Advocaat mousse: whisk the unchilled QimiQ Classic Vanilla smooth. Add the Advocaat, mix well and fold in the whipped cream.
8. Spread the Advocaat mousse over the chocolate mousse and chill for approx. 4 hours.
9. Decorate as desired.