



PANAMA [CHOCOLATE CREAM AND NUT] GATEAU



QimiQ BENEFITS

- One bowl preparation
- Enhances the natural taste of added ingredients
- Pure indulgence with less cholesterol
- Pure indulgence with less calories



25



easy

INGREDIENTS FOR 12 PORTIONS, 26 CM Ø SPRINGFORM CAKE TIN

FOR THE BASE

6 Egg white(s)

140 g Sugar

6 Egg yolk(s)

70 g Chocolate, grated

140 g Almonds, grated

FOR THE CHOCOLATE BUTTER CREAM

100 g Butter

200 g QimiQ Whip Pastry Cream, chilled

60 ml Milk

50 g Sugar

70 g Dark chocolate (40-60 % cocoa), melted

METHOD

1. For the base, whisk the egg whites and sugar until stiff. Carefully fold in the egg yolks, almonds and chocolate.
2. Pour into a greased cake tin and bake in the preheated oven at 180° C (conventional oven) for approx. 35 minutes. Allow to cool.
3. For the cream, melt the butter and allow to cool down.
4. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (including bottom and sides of bowl). Gradually add the butter, while mixing constantly.
5. Add the milk and sugar and continue to whip until the required volume has been achieved. Fold in the chocolate and mix well.
6. Slice the base into 3 layers and sandwich together with the cream. Coat completely with the cream and chill for at least 4 hours (preferably over night).
7. Decorate as required.