



# FLOURLESS BOURBON PECAN AND CHOCOLATE MOUSSE CAKE

## QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Creamy indulgent taste with less fat
- Prevents moisture migration, sponge base remains fresh and dry
- Longer presentation times without loss of quality
- Gluten free



25



easy

## INGREDIENTS FOR 10 PORTIONS

### FOR THE CAKE

<b>130 g</b>	Butter
<b>180 g</b>	Couverture /chocolate icing
<b>200 g</b>	QimiQ Classic
<b>340 g</b>	Sugar
<b>75 g</b>	Cocoa powder
<b>200 g</b>	Egg(s)
<b>30 ml</b>	Bourbon Whisky
<b>230 g</b>	Pecan nuts, chopped

### FOR THE MOUSSES

<b>300 g</b>	QimiQ Whip Pastry Cream, chilled
<b>250 ml</b>	Milk
<b>50 g</b>	Sugar
<b>50 ml</b>	Bourbon Whisky
<b>200 g</b>	Dark chocolate (40-60 % cocoa), melted
<b>250 g</b>	White chocolate, melted

## METHOD

1. For the cake, melt the butter, couverture and QimiQ Classic together. Mix the cocoa and sugar together in a separate bowl. Pour the butter mixture into the dry mixture, mix well and stir in the Bourbon and pecan nuts.
2. Pour the mixture into a greased cake tin and bake in a water bath at 150° C for approx. 55 minutes. Allow to cool, chill and remove from the cake tin.
3. For the mousses, lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (bottom and sides of bowl). Add the milk, sugar and Bourbon and continue to whisk at top speed until the required volume has been achieved.
4. Divide the mixture into two bowls. Fold the dark chocolate into one half, and the white chocolate into the second half and mix well.
5. Decorate the cake with the two chocolate mousses and store chilled.