



CRUNCHY ORANGE AND CHOCOLATE FRIDGE CAKE



QimiQ BENEFITS

- 100% natural, contains no preservatives, additives or emulsifiers
- Acid and alcohol stable
- Prevents moisture migration, sponge base remains fresh and dry
- Pure indulgence with less fat



25



easy

INGREDIENTS FOR 1 GATEAU, 26 CM Ø

FOR THE BASE

- | | |
|--------------|--|
| 100 g | Butter, unchilled |
| 150 g | Dark chocolate (40-60 % cocoa), melted |
| 20 g | Coconut flakes |
| 200 g | Cornflakes |

FOR THE CHOCOLATE LAYER

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

FOR THE ORANGE LAYER

- | | |
|---------------|----------------------------------|
| 150 ml | Orange juice |
| 50 g | Sugar |
| 250 g | QimiQ Classic Vanilla, unchilled |
| 50 g | Mascarpone |
| 150 ml | Cream 36 % fat, whipped |

METHOD

1. For the base, mix the butter, chocolate, coconut and cornflakes together well and press firmly into the cake tin base.
2. For the chocolate layer, whisk QimiQ Classic Original smooth. Add the chocolate and sugar and mix well. Fold in the whipped cream. Spread evenly over the base and chill for approx. 30 minutes.
3. For the orange layer, bring the orange juice and sugar to the boil. Reduce by half and allow to cool. Whisk QimiQ Classic Vanilla smooth. Add the orange, sugar and mascarpone and mix well. Fold in the whipped cream and spread evenly over the chocolate layer.
4. Chill for at least 4 hours (preferably over night).
5. Decorate as required.