



# CHOCOLATE CREAM GATEAU



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation
- Prevents moisture migration, pastry remains fresh and dry for longer
- Longer presentation times without loss of quality



40



easy

## Tips

Refine the cream with a dash of rum.

## INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

### FOR THE BASE

<b>6</b>	Egg(s)
<b>180 g</b>	Sugar
<b>1 package</b>	Vanilla sugar
<b>1 pinch(es)</b>	Salt
<b>40 g</b>	Corn flour / starch
<b>100 g</b>	Flour, plain
<b>40 g</b>	Cocoa powder
<b>30 ml</b>	Sunflower oil

### FOR THE CREAM

<b>250 g</b>	QimiQ Classic, unchilled
<b>300 g</b>	Dark chocolate (40-60 % cocoa), melted
<b>375 ml</b>	Whipping cream 36 % fat
	Chocolate, rasped

## METHOD

1. Preheat the oven to 160 °C (air circulation).
2. For the base: whisk the eggs, sugar, vanilla sugar and salt together until fluffy. Sift the corn flour, flour and cocoa together and fold into the egg mixture. Add the oil and mix well.
3. Pour the mixture into a cake tin lined with baking paper and bake for approx. 35-40 minutes.
4. Allow to chill and slice horizontally into 3 bases.
5. For the cream: whisk the unchilled QimiQ Classic smooth. Fold in the melted chocolate.
6. Carefully fold in the whipped cream.
7. Sandwich the sponge bases together with 2/3 of the chocolate cream. Coat and decorate the gateau with the remaining cream and grated chocolate.
8. Allow to chill for approx. 4 hours.