



# ORANGE 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



25



easy

## INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

**1** Sponge base

### FOR THE CREAM

**250 g** QimiQ Classic, unchilled

**2 tbsp** Orange zest, freshly grated

**100 g** Sugar

**150 g** Orange marmelade

**200 ml** Whipping cream 36 % fat, whipped

### TO DRIZZLE THE SPONGE BASE

**50 ml** Orange liqueur, Cointreau

Sugar, as required

Water, as required

### TO DECORATE

**1 package** Clear cake glazing jelly

Orange(s), peeled

## METHOD

1. Prepare the sponge base according to the recipe.
2. For the cream: whisk the unchilled QimiQ Classic smooth. Add the lemon zest, sugar and orange jam and mix well.
3. Carefully fold in the whipped cream.
4. Add sugar and water to the orange liqueur.
5. Drizzle the sponge base with the orange liqueur mixture and spread with the orange cream. Allow to chill for approx. 4 hours.
6. Decorate with the sliced orange and glaze.