



# CHOCOLATE AND PEAR 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



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easy

## INGREDIENTS FOR 12 PORTIONS, 26 CM Ø SPRINGFORM CAKE TIN

### FOR THE CHOCOLATE SPONGE 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
	Butter, for the baking tin

### FOR THE CREAM

<b>250 g</b>	QimiQ Classic, unchilled
<b>150 g</b>	Dark chocolate (40-60 % cocoa), melted
<b>300 ml</b>	Cream 36 % fat, whipped
<b>4</b>	Pear halves, cut into segments

### TO DECORATE

	Pear(s)
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## METHOD

1. Preheat the oven to 160 °C (convection oven).
2. For the chocolate sponge base: whisk the eggs, sugar, vanilla sugar and salt together until fluffy.
3. Sift the starch, flour and cocoa powder together and fold into the egg mixture.
4. Add the oil and mix well.
5. Fill into a greased cake tin and bake in the preheated oven for approx. 35-40 minutes.
6. For the cream: whisk the QimiQ Classic smooth.
7. Add the melted chocolate.
8. Carefully fold in the whipped cream.
9. Slice the sponge base through the middle into two bases. Arrange the 4 pear halves in a circle on one base. Cover with cream and top with the second base. Decorate with cream and chill for at least 4 hours (preferably over night).
10. Decorate with sliced pears before serving.