



CARROT AND ALMOND GATEAU



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Prevents moisture migration, pastry remains fresh and dry for longer
- Longer presentation times without loss of quality
- Enhances the natural taste of added ingredients



25



easy

INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

FOR THE CARROT SPONGE

6	Egg yolk(s)
200 g	Sugar
200 g	Carrot(s), grated
200 g	Almonds, grated
50 g	Bread crumbs
100 g	Flour, plain
	Cinnamon
	Cloves, ground
5	Egg white(s)
100 g	Sugar

FOR THE FILLING

250 g	QimiQ Classic, unchilled
50 g	Sugar
100 g	Raw marzipan (almond paste)
250 ml	Whipping cream 36 % fat, whipped

TO DECORATE

200 g	Powdered sugar
2 tbsp	Lemon juice
50 g	Almond slivers, roasted

METHOD

1. Preheat the oven to 170 °C (convection oven).
2. For the base: whisk the egg yolks and sugar until fluffy.
3. Mix the carrots, almonds, bread crumbs, flour, cinnamon and clove powder together well. Add to the egg mixture and mix well.
4. Whisk the egg whites with the sugar until stiff.
5. Pour the mixture into a cake tin lined with baking paper and bake in the preheated oven for 50-60 minutes. Allow to cool.
6. For the filling: whisk the unchilled QimiQ Classic smooth. Add the sugar and marzipan and mix well. Carefully fold in the whipped cream.
7. Slice the sponge base through the middle into two bases and sandwich together with the cream.
8. Allow to chill for approx. 4 hours.
9. Mix the icing sugar together with the lemon juice and use to glaze the gateau. Decorate with the almonds.