



PUMPKIN SEED GATEAU

QimiQ BENEFITS

- Prevents moisture migration, sponge base remains fresh and dry
- Quick and easy preparation
- Foolproof
- Can be frozen and defrosted without loss of quality



15



easy

INGREDIENTS FOR 12 PORTIONS, 26 CM Ø SPRINGFORM CAKE TIN

FOR THE SPONGE BASE

2	Egg(s)
70 g	Powdered sugar
pinch(es)	Salt
1 sachet(s)	Vanilla sugar
10 g	Lemon peel
40 ml	Rape seed oil
60 g	Flour
0.5 sachet(s)	Baking powder
60 g	Pumpkin seeds, finely grated

FOR THE CREAM

60 g	Sugar
100 g	Pumpkin seeds
250 g	QimiQ Classic, unchilled
200 g	White chocolate, melted
40 g	Sugar
500 ml	Cream 36 % fat, whipped

TO DECORATE

Rum truffles

METHOD

1. Pre-heat the oven to 180° C (conventional oven).
2. For the sponge base, whisk the eggs, icing sugar, salt, vanilla sugar and lemon zest until fluffy. Slowly add the oil. Carefully fold in the flour/baking powder/pumpkin seed mixture.
3. Pour the mixture into a greased baking tin and bake in the hot oven for approx. 25 minutes.
4. For the cream, caramelise the sugar. Add the pumpkin seeds and spread onto a baking sheet lined with baking paper. Allow to cool and chop into small pieces.
5. Whisk QimiQ Classic smooth. Add the melted chocolate and mix well. Add the crunchy pumpkin seeds and fold in the whipped cream. Pour the cream onto the sponge base and chill for at least 4 hours, preferably over night.