



# MARZIPAN CAKE

## 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 CAKE BASE

<b>2</b>	Egg(s)
<b>80 g</b>	Marzipan (almond paste), finely diced
<b>pinch(es)</b>	Salt
<b>1 sachet(s)</b>	Vanilla sugar
<b>5 g</b>	Lemon peel
<b>5 g</b>	Orange zest
<b>3 tbsp</b>	Flour
<b>2 tbsp</b>	Almonds, grated
<b>30 ml</b>	Rape seed oil
<b>0.5 tsp</b>	Baking powder

### FOR THE CREAM

<b>100 ml</b>	Milk
<b>100 g</b>	Honey
<b>200 g</b>	Marzipan (almond paste)
<b>500 g</b>	QimiQ Classic, unchilled
<b>4 cl</b>	Amaretto
<b>250 ml</b>	Cream 36 % fat, whipped

## METHOD

1. Pre-heat the oven to 160° C (conventional oven).
2. For the cake base, whisk the eggs, marzipan, salt, vanilla sugar and lemon and orange zest together until fluffy. Slowly add the oil. Carefully fold in the flour, baking powder, almond mixture.
3. Pour the mixture into a pre-prepared cake tin and bake in the hot oven for approx. 35 minutes.
4. For the cream, bring the milk, honey and marzipan to the boil. Blend until smooth and allow to cool. Whisk QimiQ Classic smooth. Add the marzipan mixture and Amaretto and mix well. Fold in the whipped cream.
5. Spread the cream onto the cake base and chill for at least four hours (preferably over night).