



CHOCOLATE AND VANILLA 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



15



medium

Tips

The QimiQ Classic Vanilla can be replaced by QimiQ Classic Original and vanilla sugar / essence.

INGREDIENTS FOR 12 PORTIONS, 26 CM Ø SPRINGFORM CAKE TIN

FOR THE BASE

4 ea	Egg yolk(s)
15 g	Sugar
2 tbsp	Rum
1 sachet(s)	Vanilla sugar
50 g	Cooking chocolate, melted
4 ea	Egg white(s)
25 g	Sugar
25 g	Flour, plain
90 g	Almonds, grated

FOR THE VANILLA CREAM

125 g	QimiQ Classic Vanilla, unchilled
1 sachet(s)	Vanilla sugar
35 g	Sugar
125 ml	Cream 36 % fat, whipped

FOR THE CHOCOLATE CREAM

125 g	QimiQ Classic, unchilled
25 g	Milk
35 g	Sugar
65 g	Dark chocolate (40-60 % cocoa), melted
125 ml	Cream 36 % fat, whipped

FOR THE CHOCOLATE ICING

125 g	QimiQ Classic, unchilled
125 g	Chocolate

METHOD

1. Preheat the oven to 180° C (convection oven).
2. For the base: whisk the egg yolks, rum and vanilla sugar until fluffy.
3. Add the melted chocolate to the egg yolk mixture and mix well.
4. Whisk the egg whites and sugar stiff.
5. Mix the flour and grated almonds together and fold into the egg yolk mixture with the stiff egg

whites.

6. Pour the cake mixture into a cake tin lined with baking paper and bake in the hot oven for approx. 25-30 minutes.
7. For the vanilla cream: whisk the QimiQ Classic smooth. Add the vanilla sugar and mix well. Carefully fold in the whipped cream.
8. For the chocolate cream: whisk the QimiQ Classic smooth. Add the milk, sugar and melted chocolate and mix well. Carefully fold in the whipped cream.
9. Slice the sponge base through the middle into two bases. Place one base in a cake ring.
10. Pipe two circles of vanilla cream onto the sponge base in the cake ring.
11. Pipe the chocolate cream around the vanilla cream to fill out the base.
12. Top with the second sponge base. Chill for at least 4 hours (preferably over night).
13. For the chocolate icing: melt the QimiQ Classic. Remove from the heat, add the chocolate and stir until the chocolate has completely melted. Remove the cake from the ring and coat with the chocolate icing.