CHOCOLATE AND MARZIPAN GATEAU

QimiQ BENEFITS

- Stable consistency
- Full creamy taste with less fat and cholesterol
- Quick and easy preparation
- Foolproof real cream product, cannot be over whipped
- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream

25   **easy**

INGREDIENTS FOR 1 CAKE(S), Ø 23 CM

FOR THE CHOCOLATE BASE

43 g	Butter
13 g	Powdered sugar
40 g	Egg yolk(s)
43 g	Dark chocolate (40-60 % cocoa), melted
60 g	Egg white(s)
60 g	Sugar
43 g	Flour

FOR THE JUICE

25 g	Orange liqueur, Cointreau
12 g	Water
12 g	Powdered sugar

FOR THE CREAM

150 g	QimiQ Whip Pastry Cream, chilled
150 g	QimiQ Classic
60 g	Sugar
150 g	Dark chocolate (40-60 % cocoa)
60 g	Marzipan (almond paste), coarsely grated
20 g	Pear brandy

FOR THE GLAZING

150 g	QimiQ Classic
384 g	Water
200 g	Dextrose
63 g	Cocoa powder
16 g	Gelatine sheets à 3 g
79 g	Glucose syrup
8 g	Corn flour / starch
120 g	Dark chocolate (40-60 % cocoa)

FOR THE FRUIT LAYER

400 g	Peaches

METHOD

1. Bake the sponge base and slice into two bases. Drizzle with the juice.
2. For the cream, lightly whip the cold QimiQ Whip, QimiQ Classic and sugar until smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl). Continue to whip until the required volume has been achieved.
3. Melt the chocolate, carefully fold into the mixture and mix well.
4. Add the marzipan and pear brandy and mix

well.

5. For the glazing, soak the gelatine until soft and squeeze off excess water. Place the QimiQ Classic, water, dextrose, cocoa powder, gelatine, glucose syrup and corn flour in a saucepan and mix well. Bring to the boil whilst stirring constantly. Add the chocolate and stir until completely melted.
6. Remove from the heat and allow to cool down to 32° C.
7. To construct the gateau, place one base in a 23 cm cake ring. Spread with a layer of cream and top with the diced peaches. Cover with the second base, add the remaining cream and smooth off with a palette knife. Chill well.
8. Remove the cake ring and coat with the chocolate glazing.