



# VANILLA POPPY SEED 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



25



easy

## 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 SPONGE BASE

<b>180 g</b>	Butter
<b>60 g</b>	Powdered sugar
<b>6</b>	Egg yolk(s)
<b>6</b>	Egg white(s)
<b>150 g</b>	Sugar
<b>270 g</b>	Poppy seeds
<b>110 g</b>	Hazelnuts, ground
<b>1 sachet(s)</b>	Vanilla sugar
	Cinnamon
<b>pinch(es)</b>	Salt
	Butter, for the baking tin
	Powdered sugar, to dust

### FOR THE FILLING

<b>125 g</b>	QimiQ Classic Vanilla, unchilled
<b>1 tbsp</b>	Honey
<b>125 ml</b>	Cream 36 % fat, whipped

## METHOD

1. Preheat the oven to 180° C (conventional oven).
2. For the sponge base: whisk the butter and icing sugar until fluffy. Gradually add the egg yolks.
3. Whisk the egg whites and sugar until stiff and fold into the butter mixture.
4. Add the poppy seeds, hazelnuts, vanilla sugar, cinnamon and salt and mix well.
5. Pour into a greased cake tin and bake in the middle of the preheated oven for approx. 40 minutes. Allow to cool.
6. For the filling: whisk the QimiQ Classic Vanilla smooth.
7. Add the honey and mix well.
8. Carefully fold in the whipped cream.
9. Halve the base horizontally and sandwich back together with the cream.

10. Chill for at least 4 hours (preferably over night).

11. Dust with icing sugar to serve.