



CHOCOLATE CAKE WITH VANILLA GANACHE



QimiQ BENEFITS

- Quick and easy preparation
- Deep freeze stable



15



easy

INGREDIENTS FOR 1 BAKING TIN 58 X 19 X 4.5 CM

200 g Dark chocolate (40-60 % cocoa)

125 g Butter, softened

100 g Sugar

200 g Whole egg(s)

5 g Vanilla sugar

pinch(es) Salt

50 g Flour

100 g Hazelnuts, grated

FOR THE GANACHE

250 g QimiQ Cream Base

12 g Custard powder

30 g Sugar

60 g White chocolate

FOR THE ICING

400 g Chocolate icing

METHOD

1. Preheat the oven to 200° C. Grease the tin and dust with flour.
2. Melt the chocolate and butter in a hot water bath and stir until completely smooth. Put to one side and allow to cool down slightly.
3. Whisk the sugar, egg, vanilla sugar and salt together with an electric hand mixer until creamy. Add the chocolate mixture and mix well.
4. Carefully add the flour, do not over mix.
5. Fold in the grated hazelnuts.
6. For the ganache, whisk the custard powder and sugar into the QimiQ Sauce Base until smooth. Bring to the boil, cook for a few minutes and remove from the heat. Add the white chocolate, stir until completely smooth and allow to cool.
7. Pour half of the cake mixture into the greased tin, cover with the vanilla ganache, top with the remaining cake mixture and smooth with a palette knife.
8. Bake in the hot oven for approx. 35 minutes or until firm to the touch.
9. Allow to cool and coat with the chocolate icing.