



MANGO AND CHOCOLATE GATEAU



QimiQ BENEFITS

- Stable consistency
- Acid stable and does not curdle
- 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 SPONGE BASE

200 g Whole egg(s)
100 g Sugar
7 g Vanilla sugar
2 g Salt
53 g Corn flour / starch
30 g Flour
30 g Cocoa powder
14 g Sunflower oil

FOR THE MANGO CREAM

110 g QimiQ Whip Pastry Cream
100 g QimiQ Classic
75 g Sugar
300 g Mango puree
2 Sheet(s) of gelatine, 2.7 g each

FOR THE CHOCOLATE CREAM

160 g QimiQ Whip Pastry Cream
100 g QimiQ Classic
100 g Sour cream 15 % fat
20 g Sugar
60 g Dark chocolate (40-60 % cocoa)

TO DRIZZLE SPONGE

25 g Water
25 g Sugar
50 g Mango puree

FOR THE FRUIT GLAZING

8 g Gelatine sheets à 3 g
300 g Mango puree
40 g Lemon juice

METHOD

1. Bake the sponge base and slice into three bases.
2. For the mango cream, lightly whip the cold QimiQ Whip and QimiQ Classic until completely smooth. Ensure that the entire mixture is incorporated (especially from bottom and sides of bowl). Add the sugar and half of the fruit puree and continue to whisk at top speed until the required volume has been achieved. Dissolve the gelatine in the remaining fruit puree, add to the cream and mix well.
3. For the chocolate cream, lightly whip the cold QimiQ Whip and QimiQ Classic until smooth. Ensure that the entire mixture is incorporated (especially from bottom and sides of bowl). Add the sour cream and sugar and continue to whip

until the required volume has been achieved. Fold in the luke warm melted chocolate.

4. For the juice to drizzle the sponge base, bring the sugar and water to the boil. Add the puree and dissolve.
5. For the fruit glazing, dissolve the gelatine in the fruit puree and lemon juice.
6. To construct the gâteau, place one of the chocolate sponge bases in a Ø 23 cm cake ring, drizzle with the juice and continue to layer as follows: chocolate cream, sponge base drizzled with juice, mango cream, sponge base drizzled with juice and the last layer of mango cream. Glaze with the fruit glazing and decorate.