



# MARZIPAN AND PEAR CAKE



## QimiQ BENEFITS

- Icing does not break on cutting
- Quick and easy preparation



25



easy

## INGREDIENTS FOR 1 GATEAU(X), Ø 28 CM

### FOR THE CAKE MIXTURE

<b>120 g</b>	Butter, softened
<b>120 g</b>	Sugar
<b>60 g</b>	QimiQ Cream Base
<b>4</b>	Egg(s)
<b>140 g</b>	Chocolate sponge base, baked, crumbled
<b>24 g</b>	Flour
<b>120 g</b>	Almonds, grated
<b>12 g</b>	Baking powder
<b>1 tsp</b>	Cinnamon, ground
<b>pinch(es)</b>	Salt

### FOR THE FILLING

<b>150 g</b>	Marzipan (almond paste), unchilled
<b>300 g</b>	QimiQ Cream Base
<b>10 g</b>	Custard powder
<b>1000 g</b>	Pear(s), cooked
<b>80 g</b>	Pine nuts
<b>35 g</b>	Lemon juice
<b>30 g</b>	Amaretto
<b>160 g</b>	Sugar

### FOR THE GLAZING

<b>100 g</b>	Water
<b>150 g</b>	Dextrose
<b>79 g</b>	Glucose syrup
<b>300 g</b>	Nougat nut spread, e.g. Nutella®
<b>12 g</b>	Corn flour / starch
<b>150 g</b>	QimiQ Classic
<b>10 g</b>	Gelatine sheets à 3 g
<b>120 g</b>	Pear jelly, to brush

## METHOD

1. For the cake, preheat the oven to 170° C. Whisk the butter, sugar and QimiQ Sauce Base in a mixer until smooth. Add the remaining ingredients and mix well.
2. Pour into a greased cake tin Ø 28 cm and bake for approx. 40 minutes, remove from the oven and allow to cool. Slice into two bases.
3. For the filling, blend the marzipan and QimiQ Sauce Base smooth. Add the custard powder, whisk smooth and bring to the boil.
4. Add the pear, pine nuts, lemon juice, Amaretto and sugar and mix well. Soak the gelatine, squeeze off excess liquid, add to the cream and stir until dissolved. Allow to cool.
5. For the glazing, bring the water, dextrose, glucose, nougat and corn flour to the boil. Soak the gelatine and squeeze off the excess liquid. Add the QimiQ Classic and gelatine to the nougat mixture and stir until completely dissolved. Allow to cool down to 26° C to use.
6. To construct the cake, place one sponge base into a cake ring (Ø 28 cm) and spread with half of the pear jelly. Cover with the pear and vanilla filling and top with the second sponge base spread. Spread the remaining pear jelly over the surface of the sponge and chill well.

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