



# CHOCOLATE AND ADVOCaat GATEAU



## QimiQ BENEFITS

- Quick and easy preparation
- Creamy indulgent taste with less fat
- Longer presentation times without loss of quality
- Prevents moisture migration, sponge base remains fresh and dry



25



easy

## INGREDIENTS FOR 12 PORTIONS, 26 CM Ø SPRINGFORM CAKE TIN

### FOR THE BASE

<b>3</b>	Egg(s)
<b>90 g</b>	Sugar
<b>8 g</b>	Vanilla sugar
<b>1 pinch(es)</b>	Salt
<b>20 g</b>	Corn flour / starch
<b>50 g</b>	Flour
<b>20 g</b>	Cocoa powder
<b>10 ml</b>	Sunflower oil
	Butter, for the baking tin

### FOR THE CHOCOLATE MOUSSE

<b>250 g</b>	QimiQ Classic, unchilled
<b>120 g</b>	Dark chocolate (40-60 % cocoa), melted
<b>50 g</b>	Sugar
<b>250 ml</b>	Cream 36 % fat, whipped

### FOR THE ADVOCaat MOUSSE

<b>250 g</b>	QimiQ Classic, unchilled
<b>100 ml</b>	Advocaat [Eggnog]
<b>50 g</b>	Sugar
	Pulp from 1 vanilla pod
<b>150 ml</b>	Cream 36 % fat, whipped

## METHOD

1. Preheat the oven to 180 °C (conventional oven).
2. For the base: whisk the eggs, sugar, vanilla sugar and salt until fluffy.
3. Sieve the starch, flour and cocoa powder together and fold into the egg mixture. Add the oil and mix well.
4. Pour into a greased cake tin and bake in the preheated oven for approx. 25 minutes. Allow to cool.
5. For the chocolate mousse: whisk the unchilled QimiQ Classic smooth. Add the melted chocolate and sugar and mix well. Fold in the whipped cream.
6. Place the sponge base in a cake ring and cover with the chocolate mousse.
7. For the Advocaat mousse: whisk the unchilled QimiQ Classic smooth. Add the Advocaat, sugar and vanilla, mix well and fold in the whipped cream.
8. Spread the Advocaat mousse over the chocolate mousse and allow to chill for approx. 4 hours.
9. Decorate as desired.