



# GUAVA AND REDCURRANT CHOCOLATE SLICES



## QimiQ BENEFITS

- Icing does not break on cutting
- Deep freeze stable
- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Light and fluffy consistency



25



easy

## INGREDIENTS FOR 10 PORTIONS

### FOR THE CHOCOLATE SPONGE BASE

**80 g** QimiQ Cream Base  
**360 g** Egg yolk(s)  
**190 g** Sugar  
**280 g** Dark couverture 70 % cocoa, melted  
**450 g** Egg white(s)  
**190 g** Sugar

### FOR THE CHOCOLATE MOUSSE

**250 g** QimiQ Whip Pastry Cream, chilled  
**90 g** Sugar  
**100 g** Pasteurised whole egg  
**120 g** Pasteurized egg yolks  
**250 ml** Cream 36 % fat  
**300 g** Dark couverture 58% cocoa  
**3 sheets** Gelatine sheets à 3 g  
**60 ml** Water

### FOR THE CHOCOLATE GLAZE

**160 g** QimiQ Classic  
**300 ml** Milk  
**60 ml** Water  
**50 g** Sugar  
**50 g** Cocoa powder  
**80 ml** Glucose syrup  
**360 g** Dark couverture 70 % cocoa  
**4 sheets** Gelatine sheets à 3 g, soaked

### FOR THE JELLY

**700 g** Guava fruit puree  
**200 g** Redcurrant fruit puree  
**60 g** Sugar  
Lemon juice  
**8 sheets** Gelatine sheets à 3 g, soaked

## METHOD

1. Preheat the oven to 180 °C (convection oven).
2. For the chocolate sponge base: whisk the egg yolks with 190 g sugar until creamy. Add the melted chocolate and QimiQ Sauce Base and mix well.
3. Whisk the egg whites and sugar until stiff and fold into the mixture.
4. Spread the sponge mixture onto a baking sheet lined with parchment paper and bake in a pre-heated oven for approx. 10-12 minutes. Allow to cool.
5. For the chocolate mousse: whisk the cold QimiQ Whip in a mixer until creamy.

6. Add the whole eggs and egg yolks and continue to whip to a creamy consistency.
7. Melt the chocolate and fold into the mixture.
8. Soak the gelatine in cold water, squeeze and heat with a little water to 60°C. Stir into the QimiQ Whip mixture.
9. For the chocolate glaze: bring the QimiQ Classic, milk, water, sugar, cocoa powder and glucose syrup to the boil. Strain through a fine sieve.
10. Add the couverture, dissolve and mix well. Add the dissolved gelatine and mix well. Allow to cool. Mix well before use.
11. For the guava and redcurrant jelly: bring the guava puree, redcurrant puree and sugar to the boil. Add the dissolved gelatine and mix well. Allow to cool.
12. To construct the gateaux: line the baking frame with parchment paper. Place the sponge base into the frame. Spread with the chocolate mousse approx. ½ cm thick and freeze briefly.
13. Top with a thin layer of jelly (approx. ½ cm high) and chill until it has set.
14. Cover with another layer of chocolate mousse followed by a layer of jelly and finish with a layer of chocolate mousse. Freeze.
15. Heat the chocolate glaze to 28 °C and use to coat the top of the mousse.