



CREOLE GATEAU



QimiQ BENEFITS

- Creamy consistency
- Full taste with less fat content
- Quick and easy preparation



25



easy

INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

FOR THE BASE

250 g	QimiQ Cream Base
125 g	Butter, softened
50 g	Sugar
4	Egg yolk(s)
3 cl	Rum
170 g	Flour
100 g	Hazelnut brittle
50 g	Plain chocolate, grated
4	Egg white(s)
80 g	Sugar
	Butter, for the baking tin

FOR THE FILLING

250 g	QimiQ Classic Vanilla, unchilled
150 g	Natural yoghurt
60 g	Sugar
150 g	Tinned pineapple, diced
250	Whipping cream 36 % fat
50 ml	Rum
	Water
	Sugar
200 g	White chocolate glazing
	Pineapple, to decorate
	Candied cherries, to decorate

METHOD

1. Preheat the oven to 160 °C (conventional oven).
2. For the base: whisk the butter, sugar, egg yolks and rum until fluffy.
3. Add the QimiQ Sauce Base slowly to the butter mixture mixing continuously.
4. Mix the flour, hazelnut and chocolate together.
5. Whisk the egg whites and sugar stiff. Fold alternately with the flour into the QimiQ mixture.
6. Pour into a greased cake tin and bake for approx. 40 minutes (cover with tin foil to prevent burning if necessary).
7. For the filling: whisk the unchilled QimiQ Classic Vanilla smooth. Add the yoghurt and sugar and mix well. Fold in the pineapple and whipped cream.
8. Slice the base into 3 layers and drizzle with the rum-water-sugar mixture. Sandwich together with the cream and allow to chill for approx. 4 hours.
9. Coat with the white chocolate icing and decorate with pineapple and cherries.