



# MALAKOFF GATEAU



## QimiQ BENEFITS

- No additional gelatine required
- Quick and easy preparation
- Creamy indulgent taste with less fat
- Foolproof real cream product, cannot be over whipped



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easy

## INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

### FOR THE CREAM

**250 g** QimiQ Whip Pastry Cream, chilled

**250 g** QimiQ Classic, chilled

**60 g** Almonds, grated

**80 g** Sugar

**2 cl** Amaretto

### FOR THE LADY FINGERS

**60 ea** Ladyfingers

**100 ml** Milk

**1 tbsp** Rum

**1 tbsp** Sugar

## METHOD

1. For the cream: lightly whip the cold QimiQ Whip Pastry Cream and QimiQ Classic together until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the almonds, sugar and Amaretto and continue to whip until the required volume has been achieved.
3. Mix the milk with the rum and sugar. Place the lady fingers on the base of a cake ring and spread one part of the cream on top. Cover with lady fingers and sprinkle with some of the milk mixture. Spread cream onto the lady fingers. Continue layering until the cream and the lady fingers have been used and make sure that the final layer is cream.
4. Allow to chill for approx. 4 hours and decorate as required.
5. **Tip:** Decorate with lady fingers dipped in chocolate.