



ST. PATRICK'S DAY CAKE



QimiQ BENEFITS

- Alcohol stable and does not curdle
- Full taste with less fat content
- No additional gelatine required
- Quick and easy preparation



25



medium

INGREDIENTS FOR 12 PORTIONS

FOR THE CAKE BASE

4	Egg yolk(s)
50 g	Marzipan (almond paste), grated
0.5	Orange(s), juice and finely grated zest
2 cl	Amaretto
	Green food colouring
4	Egg white(s)
80 g	Sugar
1 pinch(es)	Salt
100 g	Flour
80 g	Almonds, grated
0.5 sachet(s)	Baking powder

FOR THE CREAM

250 g	QimiQ Classic, unchilled
80 g	Powdered sugar
4 cl	Whisky
1 tsp	Instant coffee powder
125 ml	Whipping cream 36 % fat, whipped

TO DECORATE

500 g	Marzipan (almond paste)
	Green food colouring

METHOD

1. For the cake base: using a steam bath, beat the egg yolks with the marzipan, orange juice, orange zest and Amaretto until fluffy.
2. Continue to whisk over a cold water bath until the mixture cools down. Stir in the food colouring.
3. Whisk the egg whites with the sugar and salt until stiff.
4. Combine the flour with the almonds and baking powder. Fold the flour mix and the beaten egg whites into the marzipan mixture alternately. Fill the dough into a springform (26 cm Ø) and bake in a preheated oven at 160 °C (air convection oven). Allow to cool.
5. Slice the chilled sponge base into three layers.
6. For the cream: whisk the unchilled QimiQ Classic smooth. Add the icing sugar, whisky and instant coffee powder and mix well.
7. Spread each cake layer with the cream and sandwich together. Cover the top and sides of the cake with the remaining cream. Chill for at least 4 hours, preferably over night.
8. Knead the marzipan with the food colouring and roll out thinly.
9. Place the marzipan sheet onto the cake and press gently. Cut off any excess around the bottom edge of the cake. Decorate as desired and serve.