



CHOCOLATE AND MANDARIN CREAM CAKES



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Quick and easy preparation
- Foolproof real cream product, cannot be over whipped



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medium

INGREDIENTS FOR 10 PORTIONS

FOR THE SPONGE BASE

6 ea	Egg(s)
300 g	Sugar
1 package	Vanilla sugar
1 pinch(es)	Salt
1 ea	Lemon(s), juice only
0.5 ea	Lemon(s), finely grated zest
	Rum flavouring
250 g	Flour, plain
	Butter, for the baking tin

FOR THE MANDARIN MOUSSE

250 g	QimiQ Whip Pastry Cream, chilled
120 ml	Mandarin juice
150 g	Mascarpone
100 g	Mandarin(s), diced

FOR THE CHOCOLATE MOUSSE

200 g	QimiQ Whip Pastry Cream, chilled
140 ml	Milk
100 g	Sugar
120 g	Dark chocolate (40-60 % cocoa), melted
10 ml	Grand Marnier

METHOD

1. Preheat the oven to 160 °C (convection oven).
2. For the sponge base: separate the eggs. Whisk the egg yolks until fluffy with half of the sugar, the vanilla sugar, salt, lemon juice, lemon zest and rum flavouring.
3. Whisk the egg whites until fluffy. Add the rest of the sugar and continue to whisk until stiff.
4. Sift the flour and fold it into the egg yolk mixture alternately with the egg white.
5. Fill into a greased cake tin and bake in the preheated oven for approx. 35 minutes.
6. For the mandarin mousse: lightly whip the cold QimiQ Whip Pastry Cream ensuring that the complete mixture is incorporated (especially from bottom and sides of bowl).
7. Add the mandarin juice and mascarpone and continue to whisk at top speed until the required volume has been achieved. Fold in the diced mandarins.
8. Cut the sponge base to fit into small dessert rings. Place the sponge bases into the rings and half fill with the mandarin mousse. Chill for at least 2 hours.
9. For the chocolate mousse lightly whip the cold QimiQ Whip Pastry Cream ensuring that the complete mixture is incorporated (especially from bottom and sides of bowl).
10. Add the milk and sugar and continue to whisk until the required volume has been achieved.

11. Fold in the luke warm chocolate and Grand Marnier.

12. Pour the chocolate mousse onto the mandarin mousse and chill for a further 2 hours.