



COURGETTE AND PUMPKIN SEED CAKE WITH VANILLA CREAM FILLING



QimiQ BENEFITS

- Longer presentation times without loss of quality
- Full taste with less fat content
- 100% natural, contains no preservatives, additives or emulsifiers
- Creamy consistency



40



easy

INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

FOR THE BASE

250 g	QimiQ Cream Base
280 g	Sugar
5	Egg(s)
1 package	Vanilla sugar
80 ml	Sunflower oil
50 g	Pumpkin seeds, chopped
50 g	Walnuts, grated
100 g	Hazelnuts, grated
1 pinch(es)	Cinnamon
300 g	Courgette(s), grated
270 g	Flour, coarse grain
1 package	Baking powder

FOR THE CREAM

500 g	QimiQ Classic Vanilla
250 ml	Whipping cream 36 % fat, whipped
200 g	Mascarpone
150 g	Sugar
100 g	Pumpkin seeds, finely chopped

FOR THE CHOCOLATE ICING

125 g	QimiQ Classic
200 g	Couverture /chocolate icing
100 g	Apricot jam

METHOD

1. Preheat the oven to 180 °C (conventional oven).
2. For the base: whisk the sugar, eggs and vanilla sugar briefly. Add the QimiQ Sauce Base, oil, grated nuts, pumpkin seeds and cinnamon and mix well.
3. Press the courgettes out well and mix with the flour and baking powder. Fold into the mixture.
4. Pour the mixture into the base of a greased cake tin and bake in the preheated oven for apporx. 50 minutes. Allow to cool.
5. For the cream: whisk the QimiQ Classic Vanilla smooth. Add the mascarpone, finely chopped pumpkin seeds and sugar and mix well. Fold in the whipped cream.
6. Slice the base into 2 pieces through the middle. Place one base into a cake ring, spread with half of the apricot jam and cover with the cream. Place the second base on top and spread with the remaining jam.
7. For the chocolate icing: melt the QimiQ Classic. Remove from the heat, add the couverture and stir until it has completely melted.
8. Remove the cake from the ring and coat with the chocolate

icing.

9. Allow to chill for approx. 4 hours.