



MASCARPONE AND CHESTNUT CREAM GATEAU



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Quick and easy preparation



30



easy

INGREDIENTS FOR 1 RING, 26 CM Ø

30 Ladyfingers

FOR THE CREAM

500 g QimiQ Classic, unchilled

250 g Mascarpone

120 g Sugar

1 package Vanilla sugar

1 Orange(s), juice and finely grated zest

250 ml Cream 36 % fat, whipped

100 g Chestnut puree

1 tbsp Powdered sugar

1 tsp Rum

1 pinch(es) Cinnamon

Milk, to brush

METHOD

1. For the cream: whisk the unchilled QimiQ Classic until smooth. Add the mascarpone, sugar, vanilla sugar, orange juice and orange zest and mix well. Fold in the whipped cream.
2. Mix the chestnut puree with the icing sugar, rum and cinnamon.
3. Cut the lady fingers into 2 halves. Place a cake ring onto a baking sheet and place the lady fingers into it to form a base. Brush with milk.
4. Spread one part of the cream onto the base and place the remaining lady fingers around the sides.
5. Form small balls with the maroni puree and distribute evenly on the cream. Spread the remaining cream on top and smooth.
6. Allow to chill for approx. 4 hours.