



# PUFFED RICE POUND CAKE



## QimiQ BENEFITS

- Light, fluffy and moist consistency
- Longer presentation times without loss of quality
- Saves time and resources



15



easy

## INGREDIENTS FOR 12 PORTIONS

<b>125 g</b>	QimiQ Cream Base
<b>250 g</b>	Egg(s)
<b>250 g</b>	Butter, melted
<b>200 g</b>	Sugar
<b>280 g</b>	Plain white flour [Essential Waitrose]
<b>15 g</b>	Baking powder
<b>1 pinch(es)</b>	Salt
<b>5 g</b>	Orange zest
<b>50 g</b>	Walnuts, grated
<b>60 g</b>	Puffed rice

## TO DECORATE

<b>300 g</b>	Dark chocolate glazing
<b>40 g</b>	Puffed rice
<b>30 g</b>	Chocolate pearls

## METHOD

1. Preheat the oven to 170°C (conventional oven).
2. Separate the eggs. Mix the egg yolks with the QimiQ Sauce Base and melted butter until smooth.
3. Whisk in half of the sugar, flour, baking powder, salt, orange peel and walnuts.
4. Whisk the egg white with the remaining sugar until fluffy and carefully fold into the mixture.
5. Finally add the puffed rice and mix well.
6. Pour the mixture into a greased cake tin and bake in the preheated oven for approx. 50 minutes.
7. Allow to cool after baking. Glaze with the chocolate glazing and decorate as required with the puffed rice and chocolate decorations.