



CHOCOLATE 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

150 g	QimiQ Cream Base
5 piece(s)	Egg(s), medium sized
250 g	Butter, melted
150 g	Sugar
200 g	Flour
20 g	Corn flour / starch
15 g	Baking powder
50 g	Cocoa powder
5 g	Vanilla sugar
1 pinch(es)	Salt
200 g	Dark chocolate (40-60 % cocoa), melted
TO DECORATE	
300 g	Dark chocolate glazing
30 g	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, starch, baking powder, cocoa powder, vanilla sugar and salt.
4. Fold in the melted chocolate.
5. Whisk the egg whites with the remaining sugar until fluffy and carefully fold into the mixture.
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 chocolate decorations.