



# NAKED CARAMEL APPLE CAKE



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Foolproof real cream product, cannot be over whipped
- Enhances the natural taste of added ingredients



25



medium

## Tips

Almonds can be used instead of walnuts.

## INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

- 1** Sponge base Ø 26 cm
- 3** Apple(s), peeled, cut into segments
- 60 g** Icing sugar
- 60 g** Walnuts, chopped

## FOR THE CREAM

- 250 g** QimiQ Whip Pastry Cream, chilled
- 80 g** Caramel syrup
- 30 g** Sugar
- 2 cl** Rum
- 100 g** Butter, melted

## METHOD

1. Prepare the sponge base according to the recipe and cut into 3 layers.
2. Distribute the apple segments onto a baking sheet lined with baking powder and sprinkle with the icing sugar. Caramelize in the oven at 200 °C for approx. 10 minutes.
3. For the cream: lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially on bottom and sides of bowl).
4. Add the caramel sauce, sugar and rum and continue to whip until the required volume has been achieved. Fold in the melted butter.
5. Spread the cream onto one layer of sponge and distribute one part of the chopped walnuts and apple segments on top. Top with another layer of sponge and continue the working process until all of the cream, walnuts and apple segments are used. The last layer should be apples.
6. Allow to chill for approx. 4 hours and decorate as required.