



# CHOCOLATE LOAF



## QimiQ BENEFITS

- Icing does not crack or break on cutting
- Quick and easy preparation
- Light, fluffy and moist consistency
- Cakes remain moist for longer



20



easy

## Tips

Decorate with almond sticks.

## INGREDIENTS FOR 1 LOAF TIN(S)

### FOR THE CAKE

<b>125 g</b>	QimiQ Cream Base
<b>8</b>	Egg yolk(s)
<b>100 g</b>	Butter, melted
<b>180 g</b>	Sugar
<b>125 g</b>	Chocolate, grated
<b>180 g</b>	Nuts, grated
<b>100 g</b>	Bread crumbs, ground
<b>8</b>	Egg white(s)
	Butter, for the baking tin

### FOR THE CHOCOLATE GLAZING

<b>125 g</b>	QimiQ Classic
<b>200 g</b>	Couverture /chocolate icing

## METHOD

1. Preheat the oven to 180 °C (air circulation).
2. Mix the QimiQ Cream Base with the egg yolks until smooth. Quickly add the melted butter mixing continuously. Mix in 100 g sugar.
3. Mix the grated chocolate, nuts and bread crumbs together and add to the QimiQ Cream Base mixture. Mix well.
4. Whisk the egg whites with the remaining sugar until stiff and fold into the mixture.
5. Fill into a greased cake tin and bake in the preheated oven for approx. 40-45 minutes.
6. For the chocolate icing: melt the QimiQ Classic. Remove from the heat, add the couverture and whisk until dissolved.
7. Glaze the cake with the chocolate glazing.