



# LINZER CAKE



## QimiQ BENEFITS

- Light, fluffy and moist consistency
- Bake stable and deep freeze stable
- Quick and easy preparation



30



easy

## Tips

Dust with icing sugar before serving.

## INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

<b>125 g</b>	QimiQ Cream Base
<b>125 g</b>	Butter, melted
<b>5</b>	Egg(s)
<b>1</b>	Egg yolk(s)
<b>250 g</b>	Powdered sugar
<b>1 package</b>	Vanilla sugar
<b>1</b>	Lemon(s), finely grated zest
<b>1 pinch(es)</b>	Salt
<b>4 cl</b>	Rum
<b>250 g</b>	Hazelnuts, ground
<b>360 g</b>	Sponge base, crumbled
<b>125 g</b>	Flour
<b>1 small pinch(es)</b>	Cloves, ground
<b>2 small pinch(es)</b>	Cinnamon
	Butter, for the baking tin
	Wafer discs
<b>200 g</b>	Red currant jam, to brush

## METHOD

1. Mix the QimiQ Sauce Base together with the melted butter, eggs, egg yolk, icing sugar, vanilla sugar, lemon zest, salt and rum.
2. Mix the hazelnuts, sponge crumbs, flour, cloves and cinnamon together and stir into the QimiQ mixture.
3. Preheat the oven to 170 °C (air circulation).
4. Fill 2/3 of the sponge mixture into a greased cake tin, arrange the wafer discs on top and cover with the red currant jam. Fill the remaining mixture into a piping bag and pipe onto the jam to form a grid pattern.
5. Bake in the preheated oven for approx. 60 minutes.