



NUT CAKE WITH VANILLA CREAM FILLING



QimiQ BENEFITS

- No additional gelatine required
- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Baked goods remain moist for longer
- Gluten free



50



medium

Tips

Decorate with grated nuts.

INGREDIENTS FOR 1 GATEAU, 26 CM Ø

FOR THE BASE

- | | |
|-------|---------------------------------------|
| 125 g | QimiQ Cream Base |
| 125 g | Butter, melted |
| 4 | Egg(s) |
| 100 g | Sugar |
| 200 g | Hazelnuts, ground |
| 1 tsp | Baking powder |
| 25 g | Corn flour / starch |
| 50 g | Bittersweet chocolate, finely chopped |
| 1 | Butter, for the baking tin |

FOR THE CREAM

- | | |
|-------|---------------------------------------|
| 250 g | QimiQ Whip Pastry Cream, chilled |
| 250 g | QimiQ Classic Vanilla, chilled |
| 80 g | Natural yoghurt |
| 70 g | Sugar |
| 30 g | Hazelnut brittle |
| 30 g | Bittersweet chocolate, finely chopped |

METHOD

1. Preheat the oven to 170 °C (conventional oven).
2. For the base: whisk the QimiQ Sauce Base with the melted butter and eggs until smooth. Add the remaining ingredients and mix well.
3. Fill the mixture into a greased cake tin and bake in the preheated oven for approx. 30-35 minutes. Allow to cool.
4. For the cream: lightly whip the cold QimiQ Whip and QimiQ Classic Vanilla together until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
5. Add the yoghurt and sugar and continue to whip until the required volume has been achieved. Fold in the hazelnut pralines and chocolate.
6. Cut the base into 2 layers and place one layer into a cake ring. Distribute 2/3 of the cream onto the base and cover with the second layer. Spread the remaining cream on top.
7. Allow to chill for approx. 4 hours.