



# ORANGE CHOCOLATE CAKE



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Quick and easy preparation



15



easy

## INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

### FOR THE BASE

|             |                            |
|-------------|----------------------------|
| 6           | Egg(s)                     |
| 200 g       | Sugar                      |
| 1 pinch(es) | Salt                       |
| 370 g       | Orange(s), cooked, pureed  |
| 200 g       | Almonds, grated            |
| 50 g        | Cocoa powder               |
| 5 g         | Baking powder              |
| 3 g         | Baking soda                |
|             | Butter, for the baking tin |

### FOR THE CREAM

|       |                            |
|-------|----------------------------|
| 350 g | QimiQ Whip Pastry Cream    |
| 250 g | Dark couverture 70 % cocoa |
| 80 g  | Butter                     |

## METHOD

1. Preheat the oven to 170 °C (conventional oven).
2. For the base: whisk the eggs with the sugar and salt until fluffy.
3. Add the remaining ingredients and mix well. Fill into a greased cake tin and bake in the preheated oven for approx. 40 minutes.
4. For the cream: melt the ingredients together in a sauce pan and allow to chill for approx. 4 hours.
5. Pour the cream into a mixing bowl and whip until the required volume has been achieved. Spread the cream onto the cake base and decorate as required.