



# "MOHR IM HEMD" CHOCOLATE MINI CAKES



## QimiQ BENEFITS

- Light, fluffy and moist consistency
- Quick and easy preparation
- Enhances the natural taste of added ingredients
- Backwaren bleiben länger trocken und frisch



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easy

## INGREDIENTS FOR 10 SERVINGS

<b>125 g</b>	QimiQ Cream Base
<b>9</b>	Egg yolk(s)
<b>150 g</b>	Butter, melted
<b>150 g</b>	Dark chocolate (40-60 % cocoa), melted
<b>150 g</b>	Walnuts, ground
<b>120 g</b>	Bread crumbs
<b>1 package</b>	Vanilla sugar
<b>9</b>	Egg white(s)
<b>150 g</b>	Sugar
<b>1 pinch(es)</b>	Salt
	Butter, for the moulds
	Sugar, for the moulds

## METHOD

1. Preheat the oven to 165 °C (conventional oven).
2. Mix the QimiQ Sauce Base with the egg yolks, melted butter and melted chocolate until smooth. Add the walnuts, bread crumbs and vanilla sugar and mix well.
3. Whisk the egg whites until stiff with the sugar and salt and fold into the QimiQ mixture.
4. Grease small moulds with butter and sprinkle with sugar. Fill them with the mixture and bake in the preheated oven for approx. 30 minutes.
5. Remove the chocolate cakes from the moulds and serve.
6. **Tip:** Serve with chocolate sauce and vanilla ice cream.