



# MOTHERS' DAY GATEAU



## QimiQ BENEFITS

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



45



medium

## INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

### FOR THE CHOCOLATE SPONGE BASE

<b>6</b>	Egg(s)
<b>180 g</b>	Sugar
<b>1 package</b>	Vanilla sugar
<b>1 pinch(es)</b>	Salt
<b>40 g</b>	Corn flour / starch
<b>100 g</b>	Flour, plain
<b>40 g</b>	Cocoa powder
<b>30 ml</b>	Sunflower oil
	Butter, for the baking tin
	Black currant jam, to brush

### FOR THE DARK CHOCOLATE CREAM

<b>250 g</b>	QimiQ Classic, unchilled
<b>175 g</b>	Philadelphia
<b>50 g</b>	Powdered sugar
<b>150 g</b>	Dark chocolate (40-60 % cocoa), melted

### FOR THE WHITE CHOCOLATE CREAM

<b>250 g</b>	QimiQ Classic, unchilled
<b>175 g</b>	Philadelphia
<b>150 g</b>	White chocolate, melted
<b>30 ml</b>	Advocaat [Eggnog]
<b>0.5</b>	Orange(s), finely grated zest

## METHOD

1. Preheat the oven to 170 °C (convection oven).
2. For the base: whisk the eggs, sugar, vanilla sugar and salt together until fluffy.
3. Sift the corn starch, flour and cocoa powder together and fold into the egg mixture.
4. Add the oil and mix well.
5. Fill into a greased cake tin and bake in the preheated oven for approx. 30-35 minutes.
6. For the dark chocolate cream: whisk the unchilled QimiQ Classic smooth. Add the Philadelphia and the sugar. Fold in the melted chocolate.
7. For the white chocolate cream: whisk the unchilled QimiQ Classic smooth. Add the Philadelphia. Fold in the melted white chocolate.
8. Add the eggnog and the orange zest.
9. Spread one of the chocolate sponge bases with the blackcurrant jam and then 2/3 of the dark chocolate cream. Place the second chocolate sponge base on top. Spread with blackcurrant jam and then 2/3 of the white chocolate cream. Finish with the third sponge base on top.

10. Spread the remaining dark chocolate cream on to the sponge base. To finish, fill the remaining white chocolate cream into a piping bag and use to pipe a heart on top of the cake.
11. Refrigerate for at least 4 hours.
12. **Tip:** Decorate with fresh berries of choice, mint and marzipan decorations.