



# RED VELVET CAKE



## QimiQ BENEFITS

- Reduces skin formation and discolouration, enabling longer presentation times
- Foolproof real cream product, cannot be over whipped
- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream



30



medium

## INGREDIENTS FOR 0 CAKE TIN 26 CM Ø

### FOR THE BASE

<b>150 g</b>	QimiQ Cream Base
<b>200 g</b>	Butter,
<b>80 g</b>	Dark chocolate (40-60 % cocoa)
<b>100 g</b>	Egg yolk(s)
<b>150 g</b>	Beetroot(s)
<b>150 g</b>	Egg white(s)
<b>220 g</b>	Sugar
<b>15 g</b>	White wine vinegar
<b>4 g</b>	Salt
<b>210 g</b>	Flour
<b>10 g</b>	Baking powder
<b>12 g</b>	Vanilla sugar
<b>40 g</b>	Cocoa powder

### FOR THE CREAM

<b>300 g</b>	QimiQ Whip Pastry Cream
<b>300 g</b>	QimiQ Classic
<b>200 g</b>	Cream cheese
<b>80 g</b>	Sugar
<b>120 g</b>	Butter, melted

## METHOD

1. Preheat oven to 160 °C.
2. For the base: melt the butter with the chocolate. Mix the QimiQ Sauce Base with the egg yolk, melted butter and chocolate and the pureed beetroot. Whip the egg whites with the sugar, white wine vinegar and salt until stiff peaks form. Mix the flour with the baking powder, vanilla sugar and cocoa powder and add to the QimiQ mixture. Fold in the meringue. Bake in the preheated oven at 160 °C approx. 40 minutes.
3. For the cream: whisk the cold QimiQ Whip with the QimiQ Classic and sugar until smooth. Add the cream cheese and whip until completely smooth, ensuring that the entire mixture is incorporated. Fold in the melted butter quickly.
4. Cut the base into 3 layers. Spread the QimiQ mixture on top of each. Assemble and decorate.