



# CHOCOLATE CAKE



## QimiQ BENEFITS

- Icing does not crack and break on cutting
- Light, fluffy and moist consistency
- No need to whisk the butter fluffy



30



easy

## INGREDIENTS FOR 1 LOAF TIN(S)

125 g QimiQ Cream Base

200 g Butter, melted

9 Egg yolk(s)

170 g Powdered sugar

200 g Chocolate, melted

9 Egg white(s)

170 g Sugar

200 g Flour

Butter, for the baking tin

Apricot jam, to brush

## FOR THE CHOCOLATE GLAZING

250 g QimiQ Classic

200 g Dark chocolate (40-60 % cocoa)

60 g Butter

## METHOD

1. Mix the QimiQ Sauce Base with the melted butter, egg yolks, icing sugar and melted chocolate until smooth and allow to chill for 30 minutes.
2. Preheat the oven to 170 °C (convection oven).
3. Whisk the egg whites with the sugar until stiff.
4. Mix the cold QimiQ Sauce Base mixture until fluffy. Quickly fold in the flour and fold in the whisked egg whites.
5. Fill the mixture into a greased cake tin and bake in the preheated oven for approx. 50 minutes. Allow to cool.
6. Warm the apricot jam and spread onto the cake.
7. For the glaze: melt the QimiQ Classic with the chocolate and butter over steam. Spread onto the cake to glaze. Allow to cool until the glaze is firm.
8. **Tip:** Add freshly grated orange zest to refine the cake.