



VALENTINE CAKE



QimiQ BENEFITS

- No pudding production required
- Shorter production times



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easy

Tips

Mit Rum verfeinern

INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

FOR THE SPONGE BASE

6	Egg(s)
300 g	Sugar
1 package	Vanilla sugar
1 pinch(es)	Salt
1	Lemon(s), juice only
0.5	Lemon(s), finely grated zest
	Rum flavouring
250 g	Flour, plain
	Butter, for the baking tin

FOR THE CREAM

500 g	QimiQ Classic Vanilla, unchilled
50 ml	Milk
300 g	Mascarpone
120 g	Sugar
125 g	Butter, melted

FOR THE JELLY

150 g	Raspberries
30 g	Sugar
1	Sheet(s) of gelatine, 2.7 g each
	Raspberry jam, to brush
	Almond flakes, to decorate

METHOD

1. Preheat the oven to 160 °C (convection oven).
2. For the sponge base: separate the eggs. Whisk the egg yolks with half of the sugar, the vanilla sugar, salt, lemon juice, lemon zest and rum flavouring until fluffy.
3. Whisk the egg whites until fluffy. Add the rest of the sugar and continue to whisk until stiff.
4. Sift the flour and fold it into the egg yolk mixture alternately with the egg white.
5. Fill into a greased cake tin and bake in the preheated oven for approx. 35 minutes.
6. Slice the sponge base into 3 layers.
7. For the cream: whisk the unchilled QimiQ Classic Vanilla smooth.
8. Add the milk, mascarpone and sugar and quickly stir in the melted butter.

9. Spread 3 layers of the sponge with some of the raspberry jam. Place one layer in a cake tin. Spread with some of the cream. Place the second layer on top and repeat with a top layer until 3/4 of the cream has been used.
10. Use the remaining cream to spread on top and sides of the sponge. Decorate the sides with roasted almond flakes.
11. Allow to cool.
12. For the jelly: heat the raspberries and sugar and soak the gelatine until it melts.
13. Place different sized heart shape moulds on the cake and add a little raspberry jelly.
14. Allow to cool and gently remove the heart shapes.