



VALENTINE CAKE



QimiQ BENEFITS

- Prevents moisture migration, pastry remains fresh and dry for longer
- Shorter production times



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easy

Tips

Crème 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
	Butter, for the baking tin

FOR THE CREAM

500 g	QimiQ Classic
2 packet	Custard powder
500 ml	Milk
60 g	Sugar
40 g	Vanilla sugar
250 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: prepare the custard powder in a bowl according to the instructions with one part of the milk (the powder should be completely dissolved).
8. Put the QimiQ Classic, sugar and the remaining in a sauce pan and bring to the

boil.

9. Stir the dissolved custard powder into the boiling milk and continue cooking for 2-3 minutes, stirring constantly. Allow to cool.
10. Whip the chilled mixture. Quickly add the melted butter.
11. 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 a second layer on top and repeat the process until 3/4 of the cream has been used.
12. Use the remaining cream to spread on the top and sides of the sponge. Decorate the sides with roasted almond flakes.
13. Allow to cool.
14. For the jelly: heat the raspberries and sugar and strain through a sieve. Soak the gelatine until melted.
15. Place different sized heart shape moulds on the cake and add a little raspberry jelly.
16. Allow to cool and gently remove the heart shapes.