



# POPPY SEED AND CHOCOLATE SLICES



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Longer presentation times without loss of quality
- One bowl preparation
- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream



25



medium

## INGREDIENTS FOR 15 PORTIONS

### FOR THE SPONGE BASE

<b>50 g</b>	QimiQ Classic, unchilled
<b>100 g</b>	Butter, softened
<b>1 pinch(es)</b>	Salt
<b>70 g</b>	Powdered sugar
<b>10 g</b>	Vanilla sugar
<b>5 g</b>	Orange zest, finely grated
<b>5 g</b>	Lemon peel, finely grated
<b>6</b>	Egg yolk(s)
<b>150 g</b>	Poppy seeds, ground
<b>60 g</b>	Almonds, finely grated
<b>6</b>	Egg white(s)
<b>60 g</b>	Sugar

### FOR THE PEAR JELLY

<b>10 g</b>	Gelatine sheets à 3 g
<b>300 g</b>	Pear(s), pureed
<b>4 cl</b>	Pear brandy
<b>45 g</b>	Sugar

### FOR THE CHOCOLATE MOUSSE

<b>400 g</b>	QimiQ Whip Pastry Cream, chilled
<b>200 g</b>	QimiQ Classic, chilled
<b>80 g</b>	Sour cream 15 % fat
<b>100 g</b>	Sugar
<b>10 g</b>	Instant coffee powder
<b>380 g</b>	Dark chocolate (40-60 % cocoa), melted
	Cocoa powder, to dust

## METHOD

1. Preheat the Convotherm to 180 °C with convection.
2. For the sponge base: whisk the unchilled QimiQ Classic smooth. Add the butter, salt, icing sugar, vanilla sugar, orange peel and lemon peel and beat until creamy. Slowly add the egg yolks and fold in the poppy seeds and grated almonds. Whisk the egg whites and sugar until stiff and carefully fold into the mixture.
3. Line a baking sheet with baking paper and spread 1 cm thick with the mixture. Bake in the preheated Convotherm with reduced fan speed for approx. 15 minutes. Allow to cool.
4. For the pear jelly: soak the gelatine and melt in a small amount of the pear puree. Add the remaining puree, pear brandy and sugar and mix well.
5. For the chocolate mousse: whip the cold QimiQ Whip and QimiQ Classic together until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl). Add the sour cream, sugar and coffee powder and continue to whip until the required volume has been achieved. Fold in the melted chocolate ensuring that it is not too hot.
6. Place the sponge base into a frame (approx. 9 x 45 cm long) . Spread approx. 1 cm thick with the chocolate mousse. Top with a thin layer of pear jelly and chill until it has set. Cover with another layer of chocolate mousse ensuring the

surface is smooth. Chill well and dust with cocoa powder before portioning.