CHOCOLATE ADVOCAAT MOUSSE GATEAU

QimiQ BENEFITS

- Decorating cream keeps its shape for longer
- Prevents moisture migration, sponge base remains fresh and dry
- Creamy indulgent taste with less fat

🕒 35   🔥 hard

INGREDIENTS FOR 12 PORTIONS, 26 CM Ø SPRINGFORM CAKE TIN

SPONGE BASE

FOR THE ADVOCAAT MOUSSE

250 g	QimiQ Classic Vanilla, unchilled
100 ml	Advocaat [Eggnog]
150 ml	Cream 36 % fat, whipped

FOR THE CHOCOLATE MOUSSE

375 g	QimiQ Classic, unchilled
200 g	Dark chocolate (40-60 % cocoa)
30 g	Sugar
375 ml	Cream 36 % fat, whipped

FOR THE DECORATING CREAM

125 g	QimiQ Classic, unchilled
200 ml	Cream 36 % fat, whipped
1 sachet(s)	Vanilla sugar

TO DECORATE

125 ml	Advocaat [Eggnog]
1 tsp	Cocoa powder
	Butter, for the baking tin
	Flour, for the baking tin

METHOD

1. Slice the sponge base into 3 layers. Cut a narrow triangular wedge of sponge out of one base and use it to layer a shallow bowl (approx. 20 cm Ø), using a piece of the removed wedge to help it fit if necessary.
2. For the Advocaat mousse, whisk QimiQ Classic smooth. Add the Advocaat, mix well and carefully fold in the whipped cream. Pour into the sponge lined bowl and chill for approx. 1 hour.
3. Cover the base of the bowl with a second sponge base, tip over to place into a cake ring and remove the bowl.
4. For the chocolate mousse whisk QimiQ Classic smooth. Add the melted chocolate and sugar, mix well and fold in the whipped cream. Pour the chocolate mousse into the cake ring around the Advocaat mousse and cover with the third sponge base. Chill for at least 4 hours (preferably over night).
5. For the decorating cream, whisk QimiQ Classic smooth. Add the vanilla sugar and fold in the whipped cream. Spread a thin coat evenly over the cake and pipe with the remaining cream. Chill well.
6. To decorate, mix approx. 3 tablespoons of Advocaat with sifted cocoa powder. Pour into a freezer bag and seal well. Drizzle the remaining Advocaat over the gateau. Cut off one corner of the freezer bag and pipe circles of the dark Advocaat over the surface, and arrange decoratively with a wooden skewer.