



# CAMPARI GATEAU

## QimiQ BENEFITS

- Prevents moisture migration, sponge base remains fresh and dry
- Alcohol stable and does not curdle
- Contains all the valuable benefits of milk



35



hard

## INGREDIENTS FOR 1 PORTIONS, Ø 26 CM RING

### SPONGE BASE

#### FOR THE CAMPARI JELLY

- 50 ml** Campari
- 50 ml** Orange juice
- 5 g** Gelatine sheets à 3 g

#### TO DECORATE

- 2** Orange(s), peeled

#### FOR THE MOUSSE

- 250 g** QimiQ Classic
- 250 g** Cream cheese, unchilled
- 100 g** Sugar
- 50 ml** Campari
- Orange zest, grated
- 250 g** Cream 36 % fat, whipped
- Clear cake glazing jelly

## METHOD

1. Bake the cake base and allow to cool.
2. For the Campari jelly, add the Campari to the orange juice. Heat one third of the Campari mixture in a saucepan, add the gelatine, allow to dissolve and add the remaining fluid.
3. Stretch cling film over the base of a cake ring and place a smaller ring in the centre. Fill the inner ring with the Campari jelly and layer the cling film on the base of the outer ring with orange slices.
4. For the mousse, whisk QimiQ Classic smooth. Add the cream cheese, sugar, Campari and orange peel and mix well. Fold in the whipped cream.
5. Remove the inner ring, fill the outer ring with the mousse and top with the sponge base.
6. Chill for at least 4 hours (preferably over night). Tip over, so that the sponge base is on the bottom of the gateau, and remove the ring.
7. Glaze the cake with clear cake glazing and decorate.