



# DARK CHOCOLATE, CARAMEL AND PASSION FRUIT GATEAU



## QimiQ BENEFITS

- Saves time and resources
- Creamy indulgent taste with less fat
- Foolproof real cream product, cannot be over whipped
- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream



25



medium

## INGREDIENTS FOR 12 PORTIONS, 26 CM Ø SPRINGFORM CAKE TIN

### FOR THE SPONGE BASE Ø 24 CM

62 g Pasteurised whole egg  
38 g Sugar  
2 g Vanilla sugar  
1 g Salt  
17 g Corn flour / starch  
20 g Flour  
6 g Butter, melted

### FOR THE CHOCOLATE SPONGE BASE Ø 24 CM

100 g Pasteurised whole egg  
50 g Sugar  
2 g Vanilla sugar  
1 g Salt  
27 g Corn flour / starch  
15 g Flour  
15 g Cocoa powder  
7 g Sunflower oil

### TO DRIZZLE

66 g Orange juice

### FOR THE CHOCOLATE CREAM

200 g QimiQ Whip Pastry Cream, chilled  
200 g QimiQ Classic  
40 g Sugar  
60 ml Milk  
4 g Gelatine sheets à 3 g  
140 g Dark chocolate (40-60 % cocoa), melted

### FOR THE CARAMEL CREAM

170 g QimiQ Whip Pastry Cream  
170 g QimiQ Classic  
170 g Caramel syrup  
Sugar  
4 g Gelatine sheets à 3 g

### FOR THE JELLY

32 g Passion fruit puree  
68 ml Water  
14 g Sugar  
4 g Corn flour / starch  
2 g Gelatine sheets à 3 g  
20 g Roasted hazelnuts, grated

## **METHOD**

1. Bake the sponge bases, allow to cool and drizzle with the orange juice.
2. For the dark chocolate cream, lightly whip the cold QimiQ Whip, QimiQ Classic and sugar until completely smooth. Ensure that the complete mixture is incorporated (especially from bottom and sides of bowl). Add the milk and continue to whisk at top speed until the required volume has been achieved. Fold in the luke warm melted chocolate and dissolved gelatine.
3. For the passion fruit jelly, warm the passion fruit puree, water and sugar. Add the corn starch and gelatine, stir well and allow to cool.
4. For the caramel cream: lightly whip the cold QimiQ Whip and QimiQ Classic until completely smooth. Ensure that the complete mixture is incorporated (especially from bottom and sides of bowl). Add the caramel syrup and continue to whisk at top speed until the required volume has been achieved. Fold in the dissolved gelatine.
5. Place the chocolate base in a Ø 26 cm cake ring and layer with the remaining ingredients in the following order: chocolate cream, passion fruit jelly, pale sponge base and caramel cream. Sprinkle with roasted hazelnuts and chill well.