CHOCOLATE CAKE WITH APRICOT MOUSSE

QimiQ BENEFITS

- Baked goods remain moist for longer
- Longer presentation times
- Icing does not break on cutting

🕐 25   🔥 easy

INGREDIENTS FOR 1 BAKING TRAY

FOR THE CAKE

200 g	QimiQ Classic, unchilled
200 g	Butter
1	Vanilla bean, scraped
120 g	Powdered sugar
12	Egg yolk(s)
400 g	Dark chocolate (40-60 % cocoa), melted
12	Egg white(s)
500 g	Sugar
	Salt
340 g	Flour
60 g	Cocoa powder

TO COAT

125 g	Apricot jam
10 ml	Rum

FOR THE MOUSSE

500 g	QimiQ Whip Pastry Cream, chilled
200 g	QimiQ Classic, chilled
200 g	Quark 20 % fat
160 g	Apricot jam
160 g	Apricots, pureed
40 g	Sugar

FOR THE GLAZING

200 g	QimiQ Classic
200 g	Dark chocolate (40-60 % cocoa)

METHOD

1. Preheat the Convotherm to 160° C with convection.
2. For the cake, whisk QimiQ Classic smooth. Add the butter, vanilla seeds and icing sugar and whisk until fluffy. Carefully add the egg yolks.
3. Add the luke warm chocolate.
4. Whisk the egg whites with salt until stiff. Sieve the flour and cocoa powder together and fold into the chocolate mixture. Fold in the stiff egg whites.
5. Pour the mixture into a greased cake tin and bake in the preheated Convotherm for 40 minutes. Allow to cool.
6. Foor the mousse,lightly whip the cold QimiQ Whip and QimiQ Classic until completely smooth, ensuring that the mixture is entirely incorporated (bottom and sides of bowl).
7. Add the remaining ingredients and continue to whip until the required volume has been achieved.
8. Slice the chocolate base through the middle and sandwich together with the apricot mouuse. Coat the surface and sides of the cake with the jam / rum mixture.
9. For the chocolate glaze, melt the QimiQ. Remove from the heat, add the chocolate and stir until completely smooth. Spread evenly over the surface and sides of cake and allow to cool.