BAKED CHOCOLATE CAKE WITH RASPBERRIES

QimiQ BENEFITS

- Bake stable
- Creamy indulgent taste with less fat
- Firmer and more stable fillings
- Deep freeze stable

🕐 25   🔥 easy

INGREDIENTS FOR 10 PORTIONS

FOR THE DOUGH

250 g	Butter
250 g	Sugar
50 g	Whole egg(s)
400 g	All purpose flour
4 g	Baking powder
30 g	Cocoa powder
30 g	Rum

FOR THE CHOCOLATE FILLING

80 g	QimiQ Classic, unchilled
70 g	Sugar
180 g	Whole egg(s)
90 g	Egg yolk(s)
180 g	Butter
300 g	Dark couverture 70 % cocoa

FOR THE RASPBERRIES

250 g	Raspberries, frozen
35 g	Sugar
2 g	Pectin
25 g	Raspberry brandy
0.5 tsp	Corn flour / starch

FOR THE CHOCOLATE GLAZE

300 g	Milk
160 g	QimiQ Classic
60 g	Water
50 g	Sugar
50 g	Cocoa powder
80 g	Glucose syrup
360 g	Dark couverture 70 % cocoa
12 g	Gelatine

METHOD

1. For the dough: whisk the butter and sugar until fluffy. Add the whole eggs and continue to whisk.
2. Add the flour, baking powder, cocoa powder and rum and knead to a smooth dough.
3. Spread the dough about 2 cm high onto a baking sheet lined with parchment paper.
4. For the chocolate filling: whisk the QimiQ Classic, sugar, whole eggs and egg yolks until fluffy.
5. Melt the couverture with the butter and fold into the QimiQ mixture (make sure the chocolate mixture is not too hot).
6. Spread the mixture onto the dough with a piping bag. Bake in a pre-heated oven at 160°C (convection oven) for approx. 12-15 minutes. Allow to cool.

7. For the raspberries: place the frozen raspberries into a sauce pan and heat slowly without stirring. Combine the sugar with the pectin, add to the raspberries and stir carefully.
8. Mix the starch with the raspberry brandy, add to the mixture and bring to the boil briefly. Allow to cool. Spread the mixture on the cake. Chill well.
9. For the chocolate glaze: bring the milk, QimiQ Classic, water, sugar, cocoa powder and glucose syrup to the boil. Strain through a fine sieve.
10. Add the couverture, allow to melt and mix well. Stir in the dissolved gelatin. Allow to cool. Stir well and coat the cake.