



SPICY ORANGE CREAM GATEAU

QimiQ BENEFITS

- 100% natural, contains no preservatives, additives or emulsifiers
- Creamy indulgent taste with less fat
- Prevents moisture migration, sponge base remains fresh and dry



25



easy

INGREDIENTS FOR 12 PORTIONS, 26 CM Ø SPRINGFORM CAKE TIN

FOR THE SPONGE BASE

4	Egg(s)
125 g	Sugar
1 sachet(s)	Vanilla sugar
pinch(es)	Salt
100 g	Flour
2 tbsp	Cocoa powder
2 tsp	Gingerbread spice
1 tsp	Baking powder
50 g	Orange marmelade

FOR THE CREAM

2	Orange(s)
250 g	QimiQ Classic, unchilled
100 g	Mascarpone
80 g	Sugar
2 tbsp	Orange juice
2 tbsp	Orange liqueur, Cointreau
5 g	Orange zest, grated
125 g	Cream 36 % fat, whipped

FOR THE GLAZING

100 g	QimiQ Classic
100 g	Bittersweet chocolate, chopped

TO DECORATE

50 g	QimiQ Classic, unchilled
125 g	Cream 36 % fat, whipped
	Chocolate flakes
50 g	Marzipan (almond paste)

METHOD

1. Pre-heat the oven to 190° C (conventional oven).
2. For the sponge base, whisk the eggs, sugar, vanilla sugar and salt until fluffy. Sift the flour, cocoa powder, ginger bread spice and baking powder together and fold into the mixture. Pour the mixture into a cake tin lined with baking paper and bake in the hot oven for approx. 25 minutes. Remove from the tin, peel off the baking paper and allow to cool.
3. For the cream, Peel, fillet and dice the oranges. Whisk QimiQ Classic smooth. Add the orange, mascarpone, sugar, orange juice, liqueur and grated orange zest and mix well. Fold in the whipped cream.
4. Halve the sponge base and place the bottom half in a cake ring. Spread with the orange jam and cover with the cream. Top with the second sponge base.
5. For the glazing, melt the QimiQ Classic. Remove from the heat, add the chocolate and stir until completely smooth. Spread smoothly over the cream.
6. Chill for at least 4 hours (preferably over night) and remove from the ring.

7. For the decoration, whisk QimiQ Classic smooth and fold in the whipped cream. Cover the sides with the cream and sprinkle the top with chocolate flakes. Decorate with marzipan stars, orange zest and sugar pearls.