CHESS CAKE

QimiQ BENEFITS

- Icing does not break on cutting
- Creamy indulgent taste with less fat
- Foolproof
- Quick and easy preparation
- 100% natural, contains no preservatives, additives or emulsifiers

🕐 25   🔥 medium

INGREDIENTS FOR 12 PORTIONS, 26 CM Ø SPRINGFORM CAKE TIN

CHOCOLATE SPONGE BASE

FOR THE CREAM

500 g	QimiQ Classic Vanilla, unchilled
80 g	Sugar
2 tbsp	Rum (optional)
500 g	Cream 36 % fat, whipped

TO SPREAD

50 g	Apricot jam, pureed

FOR THE ICING

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

METHOD

1. Bake the sponge, allow to cool and slice horizontally into 3 bases whereby the bottom and top slices should be thinner. Cut three rings out of the thicker middle layer (approx. 3 cm wide) and one circle (3 cm Ø).
2. For the cream, whisk QimiQ Classic Vanilla smooth. Add the sugar and rum and mix well. Fold in the whipped cream.
3. Place the bottom base into a cake ring. Place the largest and smallest ring onto the base and fill the gaps with cream. Top with the middle sized ring and place the circle inside the ring and fill all the gaps once more with cream. Place the top base on top of everything and spread with the jam.
4. For the chocolate icing, melt QimiQ Classic. Remove from the heat, add the chocolate and stir until completely smooth.
5. Coat the cake with the chocolate icing and chill for at least 4 hours, preferably over night.