



SACHER YULE LOG



QimiQ AVANTAGES

- Light, fluffy and moist consistency
- Quick and easy preparation
- Enhances the natural taste of added ingredients



45



moyen

INGRÉDIENTS POUR 8 PORTIONS

SACHER ROLL CAKE

0.25 tasse Poudre de cacao

0.3 tasse AP Flour

0.25

8 OZ QimiQ Base crème, remué jusqu'à ce que ça soit lisse

6 Œuf(s), battu

0.25 tasse Sucre cristallisé

4 cs , fondu

1 , fondu

APRICOT MOUSSE FILLING

6 OZ QimiQ Whip ,

2 OZ Rhum

4 OZ Confiture d'abricots

4

CHOCOLATE GLAZE

8 OZ QimiQ Base crème, remué jusqu'à ce que ça soit lisse

12 OZ , fondu

2 Sucre glace

PRÉPARATION

1. Sacher Roll Cake

- 1) Combine in a bowl Cocoa Powder, AP Flour, Salt.
- 2) Combine the QimiQ Classic, Eggs, Sugar, Butter, Chocolate - Mix in the dry products.
- 3) Line a ½ sheet pan with parchment and liberally coat with pan release.
- 4) Bake at 425° for 10 minutes till springy to the touch.
- 5) Let the cake rest till it reaches room temperature.
- 6) Spread the filling to cover their cake the same depth as the cake - Roll the cake along its width.
- 7) Top the cake with Powdered Sugar.

2. Apricot Mousse Filling

- 1) Place the QimiQ Whip in a stand mixer - whisk till smooth.
- 2) Add the Rum, Apricot Jam & Chocolate - Mix till fully blended.

3. Chocolate Glaze

- 1) Combine the QimiQ Classic & Chocolate - Mix till smooth.