



FLOURLESS BOURBON PECAN AND CHOCOLATE MOUSSE CAKE

QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream
- Creamy indulgent taste with less fat
- Prevents moisture migration, sponge base remains fresh and dry
- Longer shelf life without loss of quality
- Gluten free



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easy

INGREDIENTS FOR 10 PORTIONS

FOR THE CAKE

130 g	Butter
180 g	Couverture /chocolate icing
200 g	QimiQ Classic
340 g	Sugar
75 g	Cocoa powder
200 g	Egg(s)
30 ml	Bourbon Whisky
230 g	Pecan nuts, minced

FOR THE MOUSSES

300 g	QimiQ Whip, chilled
250 ml	Milk
50 g	Sugar
50 ml	Bourbon Whisky
200 g	Dark chocolate (40-60 % cocoa), melted
250 g	White chocolate, melted

METHOD

1. For the cake, melt the butter, couverture and QimiQ Classic together. Mix the cocoa and sugar together in a separate bowl. Pour the butter mixture into the dry mixture, mix well and stir in the Bourbon and pecan nuts.
2. Pour the mixture into a greased cake tin and bake in a water bath at 300° F for approx. 55 minutes. Allow to cool, chill and remove from the cake tin.
3. For the mousses, lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (bottom and sides of bowl). Add the milk, sugar and Bourbon and continue to whisk at top speed until the required volume has been achieved.
4. Divide the mixture into two bowls. Fold the dark chocolate into one half, and the white chocolate into the second half and mix well.
5. Decorate the cake with the two chocolate mousses and store chilled.