



CHOCOLATE CREAM GATEAU



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and simple preparation
- Prevents moisture migration, pastry remains fresh and dry for longer
- Longer shelf life without loss of quality



40



easy

Tips

Refine the cream with a dash of rum.

INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

FOR THE BASE

6	Egg(s)
180 g	Sugar
1 package	Vanilla sugar
1 pinch(es)	Salt
40 g	Corn starch
100 g	AP Flour, plain
40 g	Cocoa powder
30 ml	Sunflower oil

FOR THE CREAM

250 g	QimiQ Classic, room temperature
300 g	Dark chocolate (40-60 % cocoa), melted
375 ml	Whipping cream 36% fat
	Chocolate, rasped

METHOD

1. Preheat the oven to 320 °F (air circulation).
2. For the base: whisk the eggs, sugar, vanilla sugar and salt together until fluffy. Sift the corn flour, flour and cocoa together and fold into the egg mixture. Add the oil and mix well.
3. Pour the mixture into a cake tin lined with baking paper and bake for approx. 35-40 minutes.
4. Allow to chill and slice horizontally into 3 bases.
5. For the cream: whisk the unchilled QimiQ Classic smooth. Fold in the melted chocolate.
6. Carefully fold in the whipped cream.
7. Sandwich the sponge bases together with 2/3 of the chocolate cream. Coat and decorate the gateau with the remaining cream and grated chocolate.
8. Allow to chill for approx. 4 hours.