



ORANGE 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



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easy

INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

1 Sponge base

FOR THE CREAM

250 g QimiQ Classic, room temperature

2 tbsp Orange zest, freshly grated

100 g Sugar

150 g Orange marmelade

200 ml Whipping cream 36% fat, beaten

TO DRIZZLE THE SPONGE BASE

50 ml Orange liquor, Cointreau

Sugar, as required

Water, as required

TO DECORATE

1 package Clear cake glazing jelly

Orange(s), peeled

METHOD

1. Prepare the sponge base according to the recipe.
2. For the cream: whisk the unchilled QimiQ Classic smooth. Add the lemon zest, sugar and orange jam and mix well.
3. Carefully fold in the whipped cream.
4. Add sugar and water to the orange liquor.
5. Drizzle the sponge base with the orange liquor mixture and spread with the orange cream. Allow to chill for approx. 4 hours.
6. Decorate with the sliced orange and glaze.