



BAILEYS GATEAU



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and simple preparation
- Longer shelf life without loss of quality



25



easy

INGREDIENTS FOR 1 GATEAU, 10" Ø

FOR THE BASE

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

FOR THE CREAM

500 g	QimiQ Classic, room temperature
150 g	Mascarpone
2 tsp	Instant coffee powder
1 sachet(s)	Vanilla sugar
100 ml	Baileys® Irish Cream
100 g	Sugar
250 ml	Heavy cream 36 % fat, beaten
	Chocolate, rasped

METHOD

1. Preheat the oven to 320°F (conventional oven).
2. For the base: whisk the eggs, sugar, vanilla sugar and salt until fluffy. Sift the corn starch, flour and cocoa powder together and fold into the egg mixture. Add the oil and mix well.
3. Line a springform with baking paper. Pour the mixture into the baking tin and bake for approx. 35-40 minutes.
4. Allow to cool and slice through the middle into 2 bases.
5. For the cream: whisk QimiQ Classic smooth.
6. Add the mascarpone, instant coffee granules, sugar and Baileys and mix well. Carefully fold in the whipped cream.
7. Place the sponge base in a cake ring and spread with 2/3 of the cream.
8. Top with the second sponge base and spread with the remaining cream.
9. Cover the gateau and chill for at least 4 hours (preferably over night).
10. Serve sprinkled with rasped chocolate.