



CHOCOLATE AND PEAR 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 12 PORTIONS, 10" Ø SPRINGFORM CAKE TIN

CHOCOLATE SPONGE 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
	Butter, for the baking tin

FOR THE CREAM

250 g	QimiQ Classic, room temperature
150 g	Dark chocolate (40-60 % cocoa), melted
300 ml	Heavy cream 36 % fat, beaten
4	Pear halves, cut into segments

TO DECORATE

	Pear(s)
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METHOD

1. Bake the sponge base and allow to cool.
2. For the chocolate sponge base: whisk the eggs, sugar, vanilla sugar and salt together until fluffy.
3. Sift the starch, flour and cocoa powder together and fold into the egg mixture.
4. Add the oil and mix well.
5. Fill into a greased cake tin and bake in the preheated oven for approx. 35-40 minutes.
6. For the cream: whisk the QimiQ Classic smooth.
7. Add the melted chocolate.
8. Carefully fold in the whipped cream.
9. Slice the sponge base through the middle into two bases. Arrange the 4 pear halves in a circle on one base. Cover with cream and top with the second base. Decorate with cream and chill for at least 4 hours (preferably over night).
10. Decorate with sliced pears before serving.