



MARZIPAN CAKE

QimiQ BENEFITS

- Prevents moisture migration, sponge base remains fresh and dry
- Quick and simple preparation
- Guaranteed to succeed
- Can be frozen and defrosted without loss of quality



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easy

INGREDIENTS FOR 12 PORTIONS, 10" Ø SPRINGFORM CAKE TIN

FOR THE CAKE BASE

2	Egg(s)
80 g	Marzipan, finely diced
pinch(es)	Salt
1 sachet(s)	Vanilla sugar
5 g	Lemon peel
5 g	Orange zest
3 tbsp	AP Flour
2 tbsp	Almonds, grated
30 ml	Rape seed oil
0.5 tsp	Baking powder

FOR THE CREAM

100 ml	Milk
100 g	Honey
200 g	Marzipan
500 g	QimiQ Classic, room temperature
4 cl	Amaretto
250 ml	Heavy cream 36 % fat, beaten

METHOD

1. Pre-heat the oven to 320° F (conventional oven).
2. For the cake base, whisk the eggs, marzipan, salt, vanilla sugar and lemon and orange zest together until fluffy. Slowly add the oil. Carefully fold in the flour, baking powder, almond mixture.
3. Pour the mixture into a pre-prepared cake tin and bake in the hot oven for approx. 35 minutes.
4. For the cream, bring the milk, honey and marzipan to the boil. Blend until smooth and allow to cool. Whisk QimiQ Classic smooth. Add the marzipan mixture and Amaretto and mix well. Fold in the whipped cream.
5. Spread the cream onto the cake base and chill for at least four hours (preferably over night).