



CLOWN CAKE



QimiQ BENEFITS

- All natural, contains no preservatives, additives or emulsifiers
- Prevents moisture migration, sponge base remains fresh and dry
- Creamy indulgent taste with less fat
- Quick and simple preparation



25



easy

INGREDIENTS FOR 12 PORTIONS, 10" Ø SPRINGFORM CAKE TIN

FOR THE SPONGE BASE

3	Egg(s)
125 g	Sugar
1 sachet(s)	Vanilla sugar
pinch(es)	Salt
80 g	AP Flour
45 g	Corn starch
1 tsp	Baking powder

FOR THE CREAM

500 g	QimiQ Classic Vanilla, room temperature
250 g	Quark 20 % fat
60 g	Sugar
125 g	Mandarins, tinned and drained
125 ml	Heavy cream 36 % fat, beaten

TO DECORATE

200 g	Raw marzipan
	Fruit jelly laces
	Food coloring
	Coloured chocolate beans

METHOD

1. For the sponge base, preheat the oven to 380° F (conventional oven).
2. Whisk the eggs, sugar, vanilla sugar and salt until fluffy.
3. Sift the flour, starch and baking powder together and fold into the mixture.
4. Pour into a cake tin lined with baking paper and bake in the hot oven for approx. 25 minutes. Allow to cool and halve horizontally.
5. For the cream, whisk QimiQ Classic smooth. Add the quark and sugar and divide the cream into two.
6. Add the mandarins to one half of the cream and spread onto a sponge base. Cover with the second base.
7. Fold the whipped cream into the second half of the cream and use to coat the outside and top of the cake. Chill for at least 4 hours (preferably over night).
8. To decorate, knead the red food colouring into half of the marzipan and use to make a nose and a mouth. Colour half of the remaining marzipan green for the bow tie and roll out the other half for the eyes (see photo). Paint the eye crosses with brown sugar icing and use two blue chocolate beans as pupils. Cut the shoe strings to make the hair and decorate the bow tie with coloured chocolate beans.