



CHOCOLATE AND VANILLA 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



15



medium

Tips

The QimiQ Classic Vanilla can be replaced by QimiQ Classic Original and vanilla sugar / essence.

INGREDIENTS FOR 12 PORTIONS, 10" Ø SPRINGFORM CAKE TIN

CHOCOLATE AND ALMOND SPONGE BASE

4 pcs	Egg yolk(s)
15 g	Sugar
2 tbsp	Rum
1 sachet(s)	Vanilla sugar
50 g	Cooking chocolate, melted
4 pcs	Egg white(s)
25 g	Sugar
25 g	AP Flour, plain
90 g	Almonds, grated

FOR THE VANILLA CREAM

125 g	QimiQ Classic Vanilla, room temperature
1 sachet(s)	Vanilla sugar
35 g	Sugar
125 ml	Heavy cream 36 % fat, beaten

FOR THE CHOCOLATE CREAM

125 g	QimiQ Classic, room temperature
25 g	Milk
35 g	Sugar
65 g	Dark chocolate (40-60 % cocoa), melted
125 ml	Heavy cream 36 % fat, beaten

FOR THE CHOCOLATE ICING

125 g	QimiQ Classic, room temperature
125 g	Chocolate

METHOD

1. Bake the sponge base and allow to cool.
2. Für den Boden: Eidotter, Zucker, Rum und Vanillezucker schaumig schlagen.
3. Geschmolzene Schokolade in die Dottermischung einrühren.
4. Eiklar mit Zucker zu einem Schnee schlagen.
5. Mehl und Mandeln vermischen und mit dem Eischnee unter die Dottermasse

ziehen.

6. In eine mit Backpapier ausgelegte Springform einfüllen und im vorgeheizten Backofen ca. 25-30 Minuten backen.
7. For the vanilla cream, whisk QimiQ Classic smooth. Add the vanilla sugar and mix well. Carefully fold in the whipped cream.
8. For the chocolate cream, whisk QimiQ Classic smooth. Add the milk, sugar and melted chocolate and mix well. Carefully fold in the whipped cream.
9. Slice the sponge base through the middle into two bases. Place one base in a cake ring.
10. Pipe two circles of vanilla cream onto the sponge base in the cake ring.
11. Pipe the chocolate cream around the vanilla cream to fill out the base.
12. Top with the second sponge base. Chill for at least 4 hours (preferably over night).
13. For the chocolate icing, melt the QimiQ Classic. Remove from the heat, add the chocolate and stir until the chocolate has completely melted. Remove the cake from the ring and coat with the chocolate icing.