



# VANILLA POPPY SEED 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

## 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

### FOR THE SPONGE BASE

<b>180 g</b>	Butter
<b>60 g</b>	Powdered sugar
<b>6</b>	Egg yolk(s)
<b>6</b>	Egg white(s)
<b>150 g</b>	Sugar
<b>270 g</b>	Poppy seeds
<b>110 g</b>	Hazelnuts, ground
<b>1 sachet(s)</b>	Vanilla sugar
	Cinnamon
<b>pinch(es)</b>	Salt
	Butter, for the baking tin
	Powdered sugar, to dust

### FOR THE FILLING

<b>125 g</b>	QimiQ Classic Vanilla, room temperature
<b>1 tbsp</b>	Honey
<b>125 ml</b>	Heavy cream 36 % fat, beaten

## METHOD

1. Preheat the oven to 360° F (conventional oven).
2. Whisk the butter and powdered sugar until fluffy. Gradually add the egg yolks.
3. Whisk the egg whites and sugar until stiff and fold into the butter mixture.
4. Add the poppy seeds, hazelnuts, vanilla sugar, cinnamon and salt and mix well.
5. Pour into a greased cake tin and bake in the middle of the preheated oven for approx. 40 minutes. Allow to cool.
6. For the filling, whisk QimiQ Classic smooth.
7. Add the honey and mix well.
8. Carefully fold in the whipped cream.
9. Halve the base horizontally and sandwich back together with the cream.

10. Chill for at least 4 hours (preferably over night).

11. Dust with powdered sugar to serve.