



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



25



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

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

FOR THE FILLING

125 g	QimiQ Classic Vanilla, room temperature
1 tbsp	Honey
125 ml	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.