



MARZIPAN AND PEAR CAKE



QimiQ BENEFITS

- Icing does not break on cutting
- Quick and simple preparation



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easy

INGREDIENTS FOR 1 GATEAU(X), Ø 11"

FOR THE CAKE MIXTURE

120 g	Butter, softened
120 g	Sugar
60 g	QimiQ Sauce Base
4	Egg(s)
140 g	Chocolate sponge base, baked, crumbled
24 g	AP Flour
120 g	Almonds, grated
12 g	Baking powder
1 tsp	Cinnamon, ground
pinch(es)	Salt

FOR THE FILLING

150 g	Marzipan, room temperature
300 g	QimiQ Sauce Base
10 g	Custard powder
1000 g	Pear(s), cooked
80 g	Pine nuts
35 g	Lemon juice
30 g	Amaretto
160 g	Sugar

FOR THE GLAZING

100 g	Water
150 g	Dextrose
79 g	Glucose syrup
300 g	Nougat nut spread, e.g. Nutella®
12 g	Corn starch
150 g	QimiQ Classic
10 g	Gelatin sheets à 3 g
120 g	Pear jelly, to brush

METHOD

1. For the cake, preheat the oven to 340° F. Whisk the butter, sugar and QimiQ Sauce Base in a mixer until smooth. Add the remaining ingredients and mix well.
2. Pour into a greased cake tin Ø 11 inches and bake for approx. 40 minutes, remove from the oven and allow to cool. Slice into two bases.
3. For the filling, blend the marzipan and QimiQ Sauce Base smooth. Add the custard powder, whisk smooth and bring to the boil.
4. Add the pear, pine nuts, lemon juice, Amaretto and sugar and mix well. Soak the gelatin, squeeze off excess liquid, add to the cream and stir until dissolved. Allow to cool.
5. For the glazing, bring the water, dextrose, glucose, nougat and corn starch to a boil. Soak the gelatin and squeeze off the excess liquid. Add the QimiQ Classic and gelatin to the nougat mixture and stir until completely dissolved. Allow to cool down to 80° F to use.
6. To construct the cake, place one sponge base into a cake ring (Ø 11 inches) and spread with half of the pear jelly. Cover with the pear and vanilla filling and top with the second sponge base spread. Spread the remaining pear jelly over the surface of the sponge and chill well. To construct the cake, place one sponge base into a cake ring Ø 28 cm and spread

with half of the pear jelly. Cover with the pear and vanilla filling and top with the second sponge base spread. Spread the remaining pear jelly over the surface of the sponge and chill well. Remove the cake ring before coating with the glazing.