



COFFEE LATTE CAKE

QimiQ BENEFITS

- Prevents moisture migration, sponge base remains fresh and dry
- Creamy indulgent taste with less fat
- Quick and simple preparation
- Guaranteed to succeed



15



easy

INGREDIENTS FOR 12 PORTIONS, 10" Ø SPRINGFORM CAKE TIN

FOR THE CAKE BASE

2	Egg(s)
50 g	Powdered sugar
pinch(es)	Salt
1 sachet(s)	Vanilla sugar
5 g	Lemon peel
30 ml	Vegetable oil
60 g	AP Flour
2 tbsp	Cocoa powder

FOR THE CREAM

750 g	QimiQ Classic, room temperature
1 tbsp	Instant coffee powder
230 ml	Caffè Latte Espresso
110 g	Sugar
100 ml	Heavy cream 36 % fat, beaten

TO DECORATE

20 pcs	Chocolate coffee beans
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METHOD

1. Pre-heat the oven to 380° F (conventional oven).
2. For the cake base, whisk the egg, powdered sugar, salt, vanilla sugar and lemon zest until fluffy. Slowly add the oil, and carefully fold in the flour, cocoa powder mixture.
3. Pour into a pre-prepared cake tin and bake in the hot oven for approx. 15 minutes.
4. For the cream, whisk QimiQ Classic smooth. Add the coffee powder, Caffè Latte Espresso and sugar and mix well. Fold in the whipped cream.
5. Place the base in a cake ring and cover with the cream. Chill over night and decorate with chocolate coffee beans.