



CHOCOLATE AND EGGNOG GATEAU



QimiQ BENEFITS

- Quick and simple preparation
- Creamy indulgent taste with less fat
- Longer shelf life without loss of quality
- Prevents moisture migration, sponge base remains fresh and dry



25



easy

INGREDIENTS FOR 12 PORTIONS, 10" Ø SPRINGFORM CAKE TIN

FOR THE BASE

3	Egg(s)
90 g	Sugar
8 g	Vanilla sugar
1 pinch(es)	Salt
20 g	Corn starch
50 g	AP Flour
20 g	Cocoa powder
10 ml	Sunflower oil
	Butter, for the baking tin

FOR THE CHOCOLATE MOUSSE

250 g	QimiQ Classic, room temperature
120 g	Dark chocolate (40-60 % cocoa), melted
50 g	Sugar
250 ml	Heavy cream 36 % fat, beaten

FOR THE EGGNOG MOUSSE

250 g	QimiQ Classic, room temperature
100 ml	Eggnog
50 g	Sugar
	Pulp from 1 vanilla pod
150 ml	Heavy cream 36 % fat, beaten

METHOD

1. Preheat the oven to 360 °F (conventional oven).
2. For the base: whisk the eggs, sugar, vanilla sugar and salt until fluffy.
3. Sieve the starch, flour and cocoa powder together and fold into the egg mixture. Add the oil and mix well.
4. Pour into a greased cake tin and bake in the preheated oven for approx. 25 minutes. Allow to cool.
5. For the chocolate mousse: whisk the unchilled QimiQ Classic smooth. Add the melted chocolate and sugar and mix well. Fold in the whipped cream.
6. Place the sponge base in a cake ring and cover with the chocolate mousse.
7. For the eggnog mousse: whisk the unchilled QimiQ Classic smooth. Add the eggnog, sugar and vanilla, mix well and fold in the whipped cream.
8. Spread the eggnog mousse over the chocolate mousse and allow to chill for approx. 4 hours.
9. Decorate as desired.