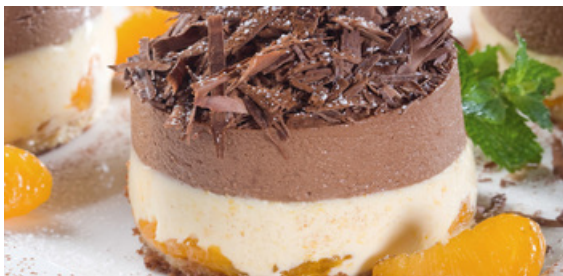




CHOCOLATE AND MANDARIN CREAM CAKES



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream
- Quick and simple preparation
- Real dairy cream product, cannot be over whipped



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medium

INGREDIENTS FOR 10 PORTIONS

SPONGE BASE

6 pcs	Egg(s)
300 g	Sugar
1 package	Vanilla sugar
1 pinch(es)	Salt
1 pcs	Lemon(s), juice only
0.5 pcs	Lemon(s), finely grated zest
	Rum flavoring
250 g	AP Flour, plain
	Butter, for the baking tin

FOR THE MANDARIN MOUSSE

250 g	QimiQ Whip, chilled
120 ml	Mandarin juice
150 g	Mascarpone
100 g	Mandarin(s), diced

FOR THE CHOCOLATE MOUSSE

200 g	QimiQ Whip, chilled
140 ml	Milk
100 g	Sugar
120 g	Dark chocolate (40-60 % cocoa), melted
10 ml	Grand Marnier

METHOD

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6. For the mandarin mousse: lightly whip the cold QimiQ Whip ensuring that the complete mixture is incorporated (especially from bottom and sides of bowl).
7. Add the mandarin juice and mascarpone and continue to whip whisk at top speed until the required volume has been achieved. Fold in the diced mandarins.
8. Cut the sponge base to fit into small dessert rings. Place the bases into the dessert rings and half fill the rings with the mandarin mousse. Chill for at least 2 hours.
9. For the chocolate mousse lightly whip the cold QimiQ Whip ensuring that the complete mixture is incorporated (especially from bottom and sides of bowl).
10. Add the milk and sugar and continue to whip at top speed until the required volume has been achieved.
11. Fold in the luke warm chocolate and Grand Marnier.

12. Pour the chocolate mousse onto the mandarin mousse and chill for a further 2 hours.