



# 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

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

### FOR THE MANDARIN MOUSSE

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

### FOR THE CHOCOLATE MOUSSE

<b>200 g</b>	QimiQ Whip, chilled
<b>140 ml</b>	Milk
<b>100 g</b>	Sugar
<b>120 g</b>	Dark chocolate (40-60 % cocoa), melted
<b>10 ml</b>	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.