



CARAMEL BUTTERCREAM CAKE



QimiQ BENEFITS

- 100% natural, contains no preservatives, additives or emulsifiers
- Creamy indulgent taste with less fat
- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- No additional gelatine required
- Acid and alcohol stable
- Enhances the natural taste of added ingredients



60



medium

INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

FOR THE NUT CHOCOLATE SPONGE

125 g	QimiQ Sauce Base
130 g	Butter, melted
250 g	Sugar
12	Egg yolk(s)
250 g	Dark couverture 70 % cocoa, melted
250 g	Hazelnuts, ground
10	Egg white(s)
80 g	Apricot jam, to brush
	Butter, for the baking tin
	AP Flour, for the baking tin

FOR THE CARAMEL

250	QimiQ Classic, room temperature
250 g	Sugar
2 g	Sea salt
50 g	Butter

FOR THE CREAM

750 g	QimiQ Whip, chilled
70 g	Sugar
250 g	Butter, melted

METHOD

1. Preheat the oven to 350 °F (conventional oven).
2. For the nut chocolate sponge: whisk the QimiQ Sauce Base with the melted butter and 180 g sugar until fluffy. Mix in the egg yolks. Fold in the melted chocolate and mix in the hazelnuts.
3. Whisk the egg whites with the remaining sugar until stiff. Fold into the QimiQ mixture.
4. Fill into a greased cake tin and bake in the preheated oven for approx. 60 minutes. Allow to cool.
5. For the caramel: whisk the unchilled QimiQ Classic smooth. Melt the sugar in a pan until golden. Add the QimiQ Classic and sea salt and simmer until it becomes a smooth mixture. Add the butter and mix well. Cool.
6. For the cream: whisk the cold QimiQ Whip and the sugar together until the required volume has been achieved. Slowly whisk in the melted butter. Finally add the caramel and mix well.
7. Slice the nut chocolate sponge into three layers. Place one piece into a cake ring and spread one third of the cream on top (approx. 1 cm high). Repeat this process 2 more times. Finally, spread the remaining cream onto the last layer of sponge.
8. Allow to chill for approx. 4 hours and remove the cake ring before serving.

9. **Tipp:** Mit Schokoladenedekor
verziern.