



COURGETTE PUMPKIN SEED CAKE WITH VANILLA CREAM FILLING



QimiQ BENEFITS

- Longer shelf life without loss of quality
- Full taste with less fat content
- All natural, contains no preservatives, additives or emulsifiers
- Creamy consistency



40



easy

INGREDIENTS FOR 1 TORTENFORM, 26 CM Ø

FOR THE BASE

250 g	QimiQ Sauce Base
280 g	Sugar
5	Egg(s)
1 package	Vanilla sugar
80 ml	Sunflower oil
50 g	Pepitas, minced
50 g	Walnuts, grated
100 g	Hazelnuts, grated
1 pinch(es)	Cinnamon
300 g	Zucchini, grated
270 g	AP Flour, coarse grain
1 package	Baking powder

FOR THE CREAM

500 g	QimiQ Classic Vanilla
250 ml	Whipping cream 36% fat, beaten
200 g	Mascarpone
150 g	Sugar
100 g	Pepitas, finely chopped

FOR THE CHOCOLATE ICING

125 g	QimiQ Classic
200 g	Couverture /chocolate icing
100 g	Apricot jam

METHOD

1. Preheat the oven to 350 °F (conventional oven).
2. For the base: whisk the sugar, eggs and vanilla sugar shortly. Add the QimiQ Sauce Base, oil, grated nuts, pumpkin seeds and cinnamon and mix well.
3. Press the courgettes out well and mix with the flour and baking powder. Fold into the mixture.
4. Pour the mixture into the base of a greased cake tin and bake in the preheated oven for approx. 50 minutes. Allow to cool.
5. For the cream: whisk the QimiQ Classic Vanilla smooth. Add the mascarpone, minced pumpkin seeds and sugar and mix well. Fold in the whipped cream.
6. Slice the base into 2 and place one into a cake ring. Spread one half of the apricot jam onto the base and cover with the cream. Place the second base above and spread with the remaining apricot jam.
7. For the chocolate icing: meld the QimiQ Classic. Remove from the heat, add the couverture and stir until it has completely melted. Remove the cake from the ring and coat with the chocolate icing.
8. Allow to chill for approx. 4 hours.

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