



PANCAKE CHOCOLATE CAKE



QimiQ BENEFITS

- Full taste with less fat content
- Guaranteed to succeed
- Light and fluffy consistency
- Quick and simple preparation



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easy

Tips

Decorate with grated nuts.

INGREDIENTS FOR 1 CAKE TIN 22 CM Ø

FOR THE PANCAKE PASTRY

250 g	QimiQ Sauce Base
60 g	Wheat flour, plain
0.5 package	Baking powder
2 tbsp	Sugar
1 pinch(es)	Salt
3	Egg(s)
	Vegetable oil, to fry

FOR THE CHOCOLATE CREAM

250 g	QimiQ Classic, room temperature
250 g	Mascarpone
100 ml	Milk
3 tbsp	Sugar
200 g	Plain chocolate, melted

METHOD

1. For the pancakes: whisk the QimiQ Sauce Base with sugar, salt, flour and baking powder smooth. Add the eggs and mix well.
2. Fry the pastry (approx. 1 cm high) in a hot pan with oil.
3. For the chocolate cream: whisk the unchilled QimiQ Classic smooth. Add the mascarpone, milk and sugar and mix well. Finally add the melted chocolate.
4. Place a pancake into a cake tin and spread the chocolate cream above. Repeat like this until all pancakes and all of the chocolate cream has been used. The final layer should be chocolate cream.
5. Allow to chill for at least 4 hours.