



# MASCARPONE AND CHESTNUT CREAM GATEAU



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Quick and simple preparation



30



easy

## INGREDIENTS FOR 1 Ø 10\

**30** Lady fingers

### FOR THE CREAM

**500 g** QimiQ Classic, room temperature

**250 g** Mascarpone

**120 g** Sugar

**1 package** Vanilla sugar

**1** Orange(s), juice and finely grated zest

**250 ml** Heavy cream 36 % fat, beaten

**100 g** Chestnut puree

**1 tbsp** Powdered sugar

**1 tsp** Rum

**1 pinch(es)** Cinnamon

Milk, to brush

## METHOD

1. For the cream: whisk the unchilled QimiQ Classic until smooth. Add the mascarpone, sugar, vanilla sugar, orange juice and orange zest and mix well. Fold in the whipped cream.
2. Mix the chestnut puree with the icing sugar, rum and cinnamon.
3. Cut the lady fingers into 2 halves. Place a cake ring onto a baking sheet and place the lady finders into it to form a base. Brush with milk.
4. Spread one part of the cream onto the base and place the remaining lady fingers around the sides.
5. Form small balls with the maroni puree and distribute evenly on the cream. Spread the remaining cream on top and smooth.
6. Allow to chill for approx. 4 hours.