



NAKED CAKE WITH MASCARPONE AND LIME CREAM



QimiQ BENEFITS

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



40



easy

Tips

Mit frischen Beeren dekorieren.

INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

FOR THE SPONGE BASE

250 g	Sour cream 15 % fat, 1 tub
220 g	Sugar, 1 tub
1 package	Vanilla sugar
170 g	AP Flour, 1 tub
1 package	Baking powder
90 g	Nuts, grated, 1 tub
50 g	Cocoa powder, 1/4 tub
3	Egg(s)
120 ml	Vegetable oil, 1/2 tub
	Butter, for the baking tin
	AP Flour, for the baking tin

FOR THE CREAM

500 g	QimiQ Classic, room temperature
120 g	Sugar
150 g	Mascarpone
1 package	Vanilla sugar
2	Lime(s), juice and finely grated zest
250 g	Whipping cream 36 % fat

METHOD

1. Preheat the oven to 340 °F (conventional oven).
2. For the sponge base: mix all the ingredients together well. Fill into a greased and floured baking tin and bake for approx. 35-40 minutes. Allow to cool.
3. Slice the sponge base into 3 layers.
4. For the cream: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well. Fold in the whipped cream.
5. Spread one third of the cream onto one of the sponge layers. Top with a second layer and repeat the procedure. Top with the third layer and spread the remaining cream on top.
6. Allow to chill for approx. 4 hours.